# American IPA_1

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **65**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Weyermann - Pilsner Malt | 4 kg *(50%)* | 81 % | 4 |
| Grain | Castle Pale Ale | 2 kg *(25%)* | 80 % | 8 |
| Grain | Monachijski | 1 kg *(12.5%)* | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.5 kg *(6.3%)* | 78 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg *(6.3%)* | 75 % | 30 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Iunga | 40 g | 60 min | 11 % |
| Aroma (end of boil) | Amarillo | 30 g | 15 min | 9.5 % |
| Aroma (end of boil) | Chinook | 30 g | 15 min | 13 % |
| Aroma (end of boil) | Comet | 30 g | 10 min | 8.3 % |
| Dry Hop | Citra | 60 g | 3 day(s) | 12 % |
| Dry Hop | Cascade | 50 g | 3 day(s) | 6 % |
| Dry Hop | Comet | 30 g | 3 day(s) | 8.3 % |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| US-05 | Ale | Dry | 11.5 g | --- |