

# American Hop IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **103**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **73C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (51.3%)   | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 1 kg (25.6%)   | 82 %  | 4   |
| Grain | Strzegom Karmel 150  | 0.2 kg (5.1%)  | 75 %  | 150 |
| Grain | Płatki owsiane       | 0.5 kg (12.8%) | 60 %  | 3   |
| Grain | płatki jęczmienne    | 0.2 kg (5.1%)  | 60 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Eureka! | 20 g   | 50 min   | 18.1 %     |
| Boil                | Calypso | 20 g   | 10 min   | 14.7 %     |
| Aroma (end of boil) | Citra   | 10 g   | 5 min    | 12.9 %     |
| Whirlpool           | Eureka! | 20 g   | 15 min   | 18.1 %     |
| Whirlpool           | Mosaic  | 20 g   | 15 min   | 12.3 %     |
| Dry Hop             | Eureka! | 20 g   | 3 day(s) | 18.1 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                      |     |       |        |                  |
|----------------------|-----|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 600 ml | Fermentum Mobile |
|----------------------|-----|-------|--------|------------------|

## Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Flavor | Trawa cytrynowa   | 10 g   | Boil    | 15 min |
| Flavor | Werbena Cytrynowa | 10 g   | Boil    | 15 min |
| Flavor | Skórka cytryny    | 10 g   | Boil    | 15 min |