# american IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **9.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pale Ale malt | 5 kg *(76.9%)* | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg *(15.4%)* | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.5 kg *(7.7%)* | 75 % | 150 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | junga | 30 g | 45 min | 12 % |
| Boil | Simcoe | 25 g | 30 min | 12.9 % |
| Boil | Cascade | 25 g | 15 min | 8 % |

## Yeasts

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

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