

American Dream – American IPA

American IPA is pale hoppy beer with rich maltiness covered by hop bitterness and new wave hop aroma – citrusy, fruity, floral etc. One of the best selling beer styles in craft beer industry. The key are well stored new hop varieties, neutral yeast low in esters and of course pale malts with a hint of wheat and special malt to balance the bitterness.

Raw Materials:

80% Viking Pilsner Malt
10% Viking Wheat Malt
7% Viking Munich Malt
2% Viking Caramel Malt 100
1% Viking Caramel Malt 150

Mashing:

Malt/Water ratio: 1/4
pH set with lactic acid to 5,3
64°C 60min / 71°C 15min / 76°C 5min

Boiling:

80min, normal pressure
pH set with lactic acid to 5,0, calcium chloride
Bitter hops: Magnum, 14,5% alpha, dosing 60 minutes before the end of boiling.
Aroma hops: Columbus, 15,9% alpha, dosing 15 minutes before the end of boiling, Centennial 10% alpha, dosing 10 minutes before the end of boiling, Simcoe 11,9% alpha, dosing 5 minutes before the end of boiling, Citra 12,7% alpha, dosing 1 minute before the end of boiling.

Fermentation:

OG/FG 15,4/3,6
Wyeast 1056 American Ale yeast. 11 days (18 to 21 °C, growing) + 5 days 12-16 °C

Beer Analysis:

Alcohol	6,4 vol-%
OG	15,4%
Color	14°EBC
Bitterness	64 BU