

## teoretyczna ipa

---

- Gravity **16.5 BLG**
- ABV ---
- IBU **60**
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **75 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (100%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	11 %
Boil	lunga	30 g	60 min	11 %
Dry Hop	lunga	50 g	12 day(s)	11 %
Aroma (end of boil)	lunga	30 g	5 min	3.5 %