

# #1 IPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **48**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **20 %**
- Size with trub loss **24 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (73.5%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (14.7%)	79 %	22
Grain	Pszeniczny	0.5 kg (7.4%)	85 %	4
Sugar	cukier	0.3 kg (4.4%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	20 g	30 min	11 %
Aroma (end of boil)	Centennial	20 g	5 min	8.5 %
Aroma (end of boil)	Simcoe	25 g	5 min	11 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Whirlpool	Simcoe	25 g	30 min	11 %
Whirlpool	Centennial	20 g	30 min	8.5 %
Dry Hop	Cascade	80 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	140 ml	Fermentis
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