

## #12 IPA HOP

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (81.3%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 0.7 kg (8.8%)  | 83 %  | 5   |
| Grain | Płatki pszeniczne    | 0.8 kg (10%)   | 85 %  | 3   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 40 g   | 60 min | 10 %       |
| Boil    | Cascade | 30 g   | 5 min  | 6 %        |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 600 ml | ---        |