

## 2. IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **84**
- SRM **6.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (82.2%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (6.8%)	79 %	16
Grain	Strzegom Wiedeński	0.5 kg (6.8%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.1%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Citra	20 g	30 min	12 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Citra	10 g	15 min	12 %
Boil	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Amarillo	40 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- 23 litry  
17,5 BLG  
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