

3.Irish IPA

- Gravity **16.6 BLG**
- ABV ---
- IBU **86**
- SRM **8.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (64.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.1%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 1 kg (16.1%) | 81 % | 6 |
| Grain | Carahell | 0.2 kg (3.2%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 45 g | 60 min | 15.5 % |
| Aroma (end of boil) | Amarillo | 30 g | 5 min | 9.5 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |