

## #38 India Pale Ale BA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **60**
- SRM **16.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (62.5%)	79 %	6
Grain	Strzegom Pszeniczny	0.9 kg (18.8%)	81 %	6
Grain	Rice, Flaked	0.4 kg (8.3%)	70 %	2
Grain	Strzegom pszenica prażona	0.2 kg (4.2%)	70 %	1000
Grain	Acid Malt	0.3 kg (6.3%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Boil	Mosaic	60 g	10 min	10 %
Dry Hop	Nelson Sauvín	100 g	4 day(s)	11 %

### Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	cukier kandyzowany	250 g	Primary	5 day(s)
Flavor	płatki dębowe francuskie	50 g	Secondary	14 day(s)