

# 40 ipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (34.4%)	80 %	5
Grain	Monachijski	2.2 kg (34.4%)	80 %	16
Grain	Pszeniczny	1.5 kg (23.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	55 min	15 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Whirlpool	Nelson Sauvín	15 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min