

## #6\_19\_Astoria\_IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **82**
- SRM **7.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Bydgoszcz	4.5 kg (73.8%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.4%)	79 %	16
Grain	Caramel/Crystal Malt - 30L	0.6 kg (9.8%)	75 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	50 g	60 min	8.5 %
Boil	Citra	20 g	60 min	12 %
Boil	Chinook PL	30 g	10 min	8.5 %
Boil	Chinook PL	20 g	1 min	8.5 %
Aroma (end of boil)	Citra	30 g	1 min	12 %
Dry Hop	Citra	100 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	150 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	10 min