

# A ipa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **70**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.2 kg (38.6%)	80 %	8
Grain	Castle Malting - Pilsneński 6-rzędowy	2.8 kg (49.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Strzegom Karmel 150	0.2 kg (3.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	15 g	50 min	15 %
Boil	Citra	15 g	30 min	12 %
Boil	Amarillo	15 g	30 min	9.5 %
Boil	Mosaic	15 g	30 min	10 %
Boil	Mosaic	15 g	10 min	10 %
Boil	Citra	15 g	10 min	12 %
Boil	Amarillo	15 g	10 min	9.5 %
Dry Hop	Sabro	20 g	4 day(s)	15 %
Dry Hop	Amarillo	20 g	4 day(s)	9.5 %

Dry Hop	Mosaic	20 g	4 day(s)	10 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis