

## Autumn IPA v2

---

- Gravity **14.9 BLG**
- ABV ---
- IBU **70**
- SRM **10.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

| Type  | Name         | Amount         | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pale Ale     | 4 kg (70.8%)   | 80 %  | 4   |
| Grain | Aroma        | 0.5 kg (8.8%)  | 78 %  | 100 |
| Grain | Monachijski  | 0.5 kg (8.8%)  | 80 %  | 15  |
| Grain | Pszeniczny   | 0.25 kg (4.4%) | 85 %  | 4   |
| Grain | Oats, Flaked | 0.4 kg (7.1%)  | 80 %  | 2   |

### Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | Chinook           | 30 g   | 60 min   | 11.2 %     |
| Boil      | lunga             | 10 g   | 60 min   | 11 %       |
| Boil      | Magnum            | 10 g   | 60 min   | 12 %       |
| Boil      | Chinook           | 20 g   | 20 min   | 11.2 %     |
| Whirlpool | Mosaic            | 20 g   | 0 min    | 10 %       |
| Dry Hop   | Simcoe            | 25 g   | 4 day(s) | 10 %       |
| Dry Hop   | Dr Rudi           | 20 g   | 4 day(s) | 11.8 %     |
| Dry Hop   | Mandarina Bavaria | 30 g   | 4 day(s) | 10 %       |
| Dry Hop   | Mosaic            | 30 g   | 4 day(s) | 10 %       |
| Dry Hop   | Citra             | 15 g   | 4 day(s) | 12 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type        | Name                       | Amount | Use for | Time  |
|-------------|----------------------------|--------|---------|-------|
| Water Agent | Gips piwowarski            | 10 g   | Mash    | ---   |
| Spice       | Skórka słodkiej pomaryńczy | 50 g   | Boil    | 5 min |