

# BLUE IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type        | Name                       | Amount        | Yield | EBC |
|-------------|----------------------------|---------------|-------|-----|
| Grain       | Viking Pale Ale malt       | 6 kg (83.3%)  | 80 %  | 5   |
| Grain       | Płatki owsiane             | 1 kg (13.9%)  | 60 %  | 3   |
| Dry Extract | WES ekstrakt słodowy jasny | 0.2 kg (2.8%) | 80 %  | 45  |

## Hops

| Use for             | Name                       | Amount | Time      | Alpha acid |
|---------------------|----------------------------|--------|-----------|------------|
| Boil                | CTZ chmiel                 | 25 g   | 55 min    | 15 %       |
| Aroma (end of boil) | Kwiat Klitoria Ternateńska | 25 g   | 5 min     | 1 %        |
| Aroma (end of boil) | Centennial                 | 25 g   | 0 min     | 10.5 %     |
| Whirlpool           | Citra                      | 110 g  | 0 min     | 12 %       |
| Dry Hop             | Summit                     | 100 g  | 10 day(s) | 17 %       |
| Dry Hop             | Kwiat Klitoria Ternateńska | 25 g   | 10 day(s) | 1 %        |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| us05 | Ale  | Slant | 500 ml | ---        |