

# Czech IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **86**
- SRM **5.4**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale strzegom	4.2 kg (85.7%)	79 %	6
Grain	Słód Monachinski Strzegom 12-18 EBC	0.5 kg (10.2%)	79 %	15
Grain	Karmelowy Jasny 50EBC	0.2 kg (4.1%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	60 g	60 min	8.9 %
Boil	Premiant	40 g	30 min	8.9 %
Dry Hop	Kazbek	100 g	7 day(s)	6.24 %
Dry Hop	Saaz (Czech Republic)	100 g	7 day(s)	3.17 %