

# czeska ipa

- Gravity **16.1 BLG**
- ABV ---
- IBU **67**
- SRM **10.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	0.5 kg (8.3%)	75 %	150
Grain	Viking Pale Ale malt	5.5 kg (91.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	vital	50 g	60 min	11.9 %
Boil	Saaz (Czech Republic)	25 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	0 min	4.5 %
Dry Hop	Saaz (Czech Republic)	15 g	30 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis