

## IPA 0.2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **55**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **56 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **30 min**

### Mash step by step

- Heat up **19.9 liter(s)** of strike water to **61.2C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (77.5%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (7.8%)	79 %	22
Grain	Carahell	0.2 kg (3.1%)	77 %	26
Adjunct	Płatki pszeniczne	0.25 kg (3.9%)	1 %	3
dodać przy temperaturze 62				
Adjunct	płatki jęczmienne	0.25 kg (3.9%)	1 %	5
dodać przy temperaturze 62				
Adjunct	Płatki owsiane	0.25 kg (3.9%)	1 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	50 min	7.1 %
Boil	Citra	10 g	25 min	12 %
Boil	Mosaic	10 g	25 min	10 %
Boil	Amarillo	10 g	25 min	9.5 %
Boil	Citra	10 g	10 min	12 %

Boil	Mosaic	10 g	10 min	10 %
Boil	Amarillo	10 g	10 min	9.5 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %

## Yeasts

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