

IPA 15

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **47**
- SRM **10.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Viking Malt	5 kg (66.7%)	80 %	5
Grain	Słód Red Ale Viking Malt	1.5 kg (20%)	85 %	70
Grain	Płatki pszeniczne	1 kg (13.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	9.5 %
Boil	Amarillo	25 g	20 min	9.5 %
Boil	Citra	25 g	20 min	12 %
Boil	Citra	25 g	0 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Zula	50 g	3 day(s)	8.3 %

Yeasts

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