

# IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **3 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (72.5%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (14.5%)	80 %	5
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (3.6%)	85 %	3
Grain	Płatki jęczmienne	0.25 kg (3.6%)	85 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	17 g	60 min	11 %
Boil	Centennial	25 g	5 min	10.5 %
Boil	Mosaic	25 g	5 min	10 %
Boil	Citra	25 g	5 min	12 %
Boil	Sabro	25 g	5 min	15 %
Boil	Amarillo	26 g	5 min	9.5 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %
Dry Hop	Centennial	25 g	2 day(s)	10.5 %
Dry Hop	Sabro	25 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Wirflflockt	1 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min