

IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **46**
- SRM **14.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **34.9 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **27.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.5 kg (32.3%)	80 %	16
Grain	Pils/ale Byd	5 kg (64.5%)	80 %	4.5
Grain	Strzegom Karmel 600	0.25 kg (3.2%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	14 %
Boil	Magnum	25 g	30 min	12 %
Aroma (end of boil)	Cascade PL	25 g	0 min	5.5 %
Aroma (end of boil)	Chinook PL	25 g	0 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Dry	10 g	---