

## iPA #2

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **52**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **411.8 liter(s)**
- Total mash volume **564.3 liter(s)**

### Steps

- Temp **51 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **411.8 liter(s)** of strike water to **56.7C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **363.4 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	85 kg (55.7%)	80 %	5
Grain	Słód owsiany Fawcett	25 kg (16.4%)	61 %	5
Grain	Strzegom Pszeniczny	12.5 kg (8.2%)	81 %	6
Grain	Płatki owsiane	15 kg (9.8%)	85 %	3
Grain	Płatki pszeniczne	15 kg (9.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	200 g	60 min	15.5 %
Whirlpool	Simcoe	1000 g	15 min	13.2 %
Whirlpool	Mosaic	1000 g	15 min	10 %
Dry Hop	Citra	2000 g	3 day(s)	12 %
Dry Hop	Mosaic	2000 g	3 day(s)	10 %
Aroma (end of boil)	Simcoe	300 g	20 min	13.2 %
Aroma (end of boil)	Mosaic	500 g	20 min	10 %