

# IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **5 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **74C**
- Keep mash **10 min** at **79C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (84.7%)	81 %	4
Grain	Płatki owsiane	0.5 kg (8.5%)	85 %	3
Grain	płatki jęczmienne	0.4 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Mosaic	25 g	15 min	10 %
Boil	Equinox	25 g	15 min	13.1 %
Whirlpool	Citra	40 g	0 min	12 %
Whirlpool	Mosaic	25 g	0 min	10 %
Whirlpool	Equinox	25 g	0 min	13.1 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Equinox	50 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis