

# IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Płatki pszeniczne	1 kg (14.3%)	60 %	3
Grain	Płatki owsiane	1 kg (14.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	100 g	7 min	12.4 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Dry Hop	Simcoe	100 g	2 day(s)	12.7 %
Dry Hop	Amarillo	80 g	2 day(s)	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	---