

# IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **35**
- SRM **5.2**
- 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 **19 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **60 C**, Time **20 min**
- Temp **70 C**, Time **40 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **20 min** at **60C**
- Keep mash **40 min** at **70C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (70.9%)	81 %	4
Grain	Pszeniczny	1 kg (15.7%)	85 %	4
Grain	Biscuit Malt	0.25 kg (3.9%)	79 %	45
Grain	Płatki orkiszowe	0.3 kg (4.7%)	60 %	4
Grain	Barley, Flaked	0.3 kg (4.7%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	30 min	10.5 %
Boil	Cashmere	20 g	20 min	8.7 %
Boil	citra	10 g	10 min	12.2 %
Boil	Centennial	10 g	10 min	8.7 %
Aroma (end of boil)	El Dorado	10 g	3 min	11 %
Aroma (end of boil)	Strata	10 g	3 min	13.6 %
Aroma (end of boil)	Lemon drop	10 g	3 min	4.6 %
Aroma (end of boil)	HBC 472 Experimental	10 g	3 min	9.3 %

Aroma (end of boil)	Ahtanum	10 g	3 min	5 %
Dry Hop	HBC 472 Experimental	30 g	3 day(s)	9.3 %
Dry Hop	El Dorado	30 g	3 day(s)	15 %
Dry Hop	Lemon drop	30 g	3 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	lallemand