

# IPA

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **57**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **50 min**

## Mash step by step

- Heat up **28.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **50 min** at **66C**
- Sparge using **36.9 liter(s)** of **76C** water or to achieve **55.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (53.2%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (10.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (10.6%)	79 %	16
Grain	Żytni	1 kg (10.6%)	85 %	8
Grain	Słód owsiany Fawcett	1 kg (10.6%)	61 %	5
Grain	Płatki owsiane	0.4 kg (4.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	50 g	60 min	13.1 %
Boil	Amarillo	30 g	30 min	9.5 %
Boil	Citra	30 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
05	Ale	Dry	22 g	---

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	20 g	Boil	15 min