

# IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **61**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **35.6 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (100%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	60 g	60 min	11 %
Boil	Citra	25 g	10 min	13.7 %
Boil	Cascade	25 g	10 min	7 %
Boil	Eureka!	25 g	10 min	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Finning	Mech irlandzki	7 g	Boil	10 min