

IPA Lidla filip

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (70.4%)	81 %	6
Grain	Płatki owsiane	1.6 kg (22.5%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	20 min	12 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Azacca	100 g	3 day(s)	10 %
Dry Hop	Galaxy	200 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp068	Ale	Liquid	1500 ml	white labs