

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 |