

# IPA na szybko

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **48**
- SRM **9.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	6
Grain	Weyermann - Melanoiden Malt	1 kg (15.4%)	81 %	60
Grain	Strzegom Bursztynowy	0.5 kg (7.7%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	20 g	60 min	12.8 %
Boil	Citra	15 g	60 min	12.3 %
Boil	Crystal	30 g	20 min	4.5 %
Aroma (end of boil)	Citra	20 g	1 min	12.3 %
Dry Hop	Ahtanum	35 g	5 day(s)	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	30 ml	Safale