

# IPA Patryka

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.27 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **31.4 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **58.1C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **25 min** at **63C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.05 kg (95.9%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Galaxy	15 g	60 min	14.5 %
Aroma (end of boil)	Citra	30 g	1 min	13.5 %
Aroma (end of boil)	Galaxy	10 g	1 min	14.5 %
Aroma (end of boil)	Mosaic	10 g	1 min	12 %
Dry Hop	Citra	60 g	4 day(s)	13.5 %
Dry Hop	Galaxy	20 g	4 day(s)	14.5 %
Dry Hop	Mosaic	20 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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