

IPA PI

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **63**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 4.2 kg (86.6%) | 80 % | 8 |
| Grain | Pszeniczny | 0.4 kg (8.2%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 0.25 kg (5.2%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Boil | Puławski | 30 g | 15 min | 8.9 % |
| Boil | Cascade PL | 50 g | 10 min | 5.2 % |
| Boil | Oktawia | 30 g | 10 min | 7.1 % |
| Dry Hop | Cascade PL | 50 g | 6 day(s) | 5.2 % |
| Dry Hop | Chinook | 30 g | 6 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| us -05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|-----|------|--------|
| Water Agent | gips piwowarski | 4 g | Mash | 90 min |
| Fining | mech irlandzki | 5 g | Boil | 5 min |