

## IPA s-04

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **66 C**, Time **65 min**

### Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **65 min** at **66C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (70.2%)	82 %	4
Grain	Pszeniczny	1 kg (17.5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7%)	85 %	3
Grain	Weyermann - Carapils	0.3 kg (5.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	10 %
Boil	Mosaic	30 g	15 min	10 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Izabella	30 g	0 min	5.1 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	izabella	30 g	3 day(s)	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale