

# IPA SZYSZKA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **146**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **60 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **35.9 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	14 kg (70%)	80 %	5
Grain	Viking Pilsner malt	6 kg (30%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	180 g	45 min	12 %
Boil	Citra	75 g	30 min	12 %
Boil	Nelson Sauvignon	90 g	30 min	11 %
Boil	Mosaic	90 g	30 min	10 %
Boil	Citra	45 g	10 min	12 %
Boil	Nelson Sauvignon	45 g	10 min	11 %
Boil	Mosaic	45 g	10 min	10 %
Boil	Citra	45 g	0 min	12 %
Boil	Nelson Sauvignon	45 g	0 min	11 %
Boil	Mosaic	45 g	0 min	10 %