

## IPA test 2.0

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **48**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.3 kg (76.8%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.6 kg (10.7%) | 75 %  | 4   |
| Grain | Strzegom Karmel 30   | 0.2 kg (3.6%)  | 75 %  | 30  |
| Sugar | Glukoza              | 0.5 kg (8.9%)  | 100 % | 1   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Ekuanot | 20 g   | 45 min   | 14 %       |
| Boil                | Ekuanot | 30 g   | 15 min   | 14 %       |
| Aroma (end of boil) | Ekuanot | 75 g   | 1 min    | 14 %       |
| Dry Hop             | Citra   | 50 g   | 4 day(s) | 12 %       |
| Dry Hop             | Ekuanot | 50 g   | 4 day(s) | 14 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 10 g   | safale     |