

ipa18

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **90**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński Weyermann | 4 kg (48.2%) | 80 % | 4 |
| Grain | Pszeniczny Weyermann | 2.4 kg (28.9%) | 85 % | 4 |
| Grain | Rice, Flaked | 0.5 kg (6%) | 70 % | 2 |
| Grain | Płatki owsiane | 0.4 kg (4.8%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.4 kg (4.8%) | 85 % | 3 |
| Grain | Rye, Flaked | 0.4 kg (4.8%) | 78.3 % | 4 |
| Grain | Carahell | 0 kg | 77 % | 26 |
| Sugar | cukier | 0.2 kg (2.4%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 70 g | 60 min | 13 % |
| Boil | Chinook | 30 g | 40 min | 13 % |
| Aroma (end of boil) | Galaxy | 50 g | 1 min | 15 % |
| Aroma (end of boil) | Citra | 50 g | 1 min | 12 % |
| Whirlpool | Mosaic | 50 g | 0 min | 10 % |
| 80st 20min | | | | |

| | | | | |
|-----------|--------|-------|----------|------|
| Whirlpool | Galaxy | 50 g | 0 min | 15 % |
| Dry Hop | Mosaic | 150 g | 3 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Galaxy | 150 g | 3 day(s) | 15 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |