

ipa21_110l

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **110 liter(s)**
- Trub loss **5 %**
- Size with trub loss **115.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **138.3 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **78 liter(s)**
- Total mash volume **104 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **78 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **86.3 liter(s)** of **76C** water or to achieve **138.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 20 kg (76.9%) | 80 % | 6 |
| Grain | Monachijski | 4 kg (15.4%) | 80 % | 20 |
| Grain | Weyermann - Carapils | 1 kg (3.8%) | 78 % | 4 |
| Grain | Pszeniczny | 1 kg (3.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Citra | 100 g | 60 min | 12 % |
| Boil | Amarillo | 70 g | 60 min | 9.5 % |
| Boil | Simcoe | 30 g | 30 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 30 g | 1 min | 9.5 % |
| Dry Hop | Simcoe | 70 g | 7 day(s) | 13.2 % |
| Dry Hop | Centennial | 100 g | 7 day(s) | 10.5 % |
| Dry Hop | Cascade | 100 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 55 g | Fermentis |
|--------------|-----|-----|------|-----------|