

# IPAwer

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **59**
- SRM **12.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **17.4 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **30 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (62%)	80 %	7
Grain	Pszeniczny	0.5 kg (10.3%)	85 %	15
Grain	Monachijski	1 kg (20.7%)	80 %	16
Grain	Caramel/Crystal Malt - 10L	0.3 kg (6.2%)	75 %	160
Grain	Barwiący	0.04 kg (0.8%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	60 min	15 %
Boil	Simcoe	15 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	1 min	13.2 %
Aroma (end of boil)	Amarillo	15 g	1 min	9.5 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Dry Hop	Amarillo	15 g	3 day(s)	9.5 %

## Yeasts

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

Mangrove Jack's M36 Liberty Bell Yeast	Ale	Dry	10 g	Mangrove Jack's
--	-----	-----	------	-----------------