

IPKa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **73**
- SRM **7.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **62 C**, Time **75 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **0 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (63.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 2 kg (31.7%) | 79 % | 22 |
| Grain | Strzegom Pszeniczny | 0.3 kg (4.8%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Citra | 30 g | 60 min | 12 % |
| Boil | Simcoe | 20 g | 30 min | 13.2 % |
| Boil | Mosaic | 30 g | 20 min | 10 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |