

Jakaś IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **-0.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3.5 kg (87.5%) | 81 % | 4 |
| Grain | Platki owsiane | 0.5 kg (12.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Aroma (end of boil) | Citra | 25 g | 5 min | 12 % |
| Whirlpool | Galaxy | 25 g | 5 min | 15 % |
| Dry Hop | Citra | 25 g | 2 day(s) | 12 % |
| Dry Hop | Galaxy | 25 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Slant | 100 ml | White Labs |