

# January IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4 kg (72.7%)	80.5 %	4
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Oats, Flaked	0.5 kg (9.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Strata	30 g	14 day(s)	14 %
Dry Hop	Sabro	40 g	14 day(s)	14.9 %
Whirlpool	Sabro	10 g	1 min	14.9 %
Boil	Strata	20 g	50 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis