

# Mysia IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (67.6%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (27%)	80 %	6
Grain	Płatki owsiane	0.4 kg (5.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	15 min	12 %
Boil	Mosaic	25 g	15 min	12 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Aroma (end of boil)	Mosaic	25 g	5 min	12 %
Dry Hop	Motueka	50 g	3 day(s)	5 %
Dry Hop	Nelson Sauvign	50 g	3 day(s)	11 %
Dry Hop	Talus	50 g	3 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis