

## ot IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **65C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczniemmy Pilszeński Weyermann	2 kg (26.7%)	80 %	4
Grain	Słód jęczmienny Pale Ale Weyermann	2 kg (26.7%)	80 %	5
Grain	Słód jęczmienny Wiedeński Weyermann	2 kg (26.7%)	79 %	10
Grain	Słód jęczmienny monachijski typ I Weyermann	0.7 kg (9.3%)	79 %	15
Grain	Płatki jęczmienne	0.4 kg (5.3%)	60 %	3
Grain	Płatki owsiane	0.4 kg (5.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	25 g	60 min	16.3 %
Boil	Amarillo	20 g	10 min	7.7 %
Whirlpool	Amarillo	20 g	20 min	7.7 %
Dry Hop	Citra	50 g	3 day(s)	12.9 %
Dry Hop	Amarillo	20 g	3 day(s)	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	300 ml	Danstar