

Simple IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **57**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4.9 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **27.4 liter(s)** of strike water to **58.6C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (80.4%)	81 %	4
Grain	Malteurop Pszeniczny	0.5 kg (8.9%)	81 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (8.9%)	79 %	16
Grain	Strzegom Caramel Pale	0.1 kg (1.8%)	75 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	25 g	75 min	13.5 %
Boil	Cashmere	30 g	15 min	7.7 %
Boil	Cascade	30 g	5 min	4.5 %
Aroma (end of boil)	Citra	30 g	0 min	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP090 - San Diego Super Yeast	Ale	Liquid	120 ml	White Labs
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Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	3 g	Boil	15 min

Notes

- 100% wody RO.
Oczekiwany profil:
Ca 68, Mg 12, Na 8, SO4 148, Cl 49.
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