

# SM IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **48**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **666 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **666 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	50 min	13.9 %
Boil	Vic Secret	5 g	10 min	16.3 %
Boil	Citra	15 g	10 min	12 %
Whirlpool	Cascade	15 g	20 min	6.9 %
Whirlpool	Citra	15 g	20 min	12 %
Whirlpool	Mosaic	15 g	20 min	10.4 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	30 g	3 day(s)	10.4 %
Dry Hop	Cascade	50 g	3 day(s)	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	80 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min
Water Agent	kwas mlekowy 80%	2 g	Mash	666 min