

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 | kwask mlekowy 80% | 2 g | Mash | 666 min |