

Spring IPA

- Gravity **15 BLG**
- ABV ---
- IBU **89**
- SRM **13.1**
- Style **American IPA**

Batch size

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

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **-14.6 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg	80 %	4
Grain	Monachijski	0.5 kg	80 %	20
Grain	Karmelowy jasny	0.5 kg	75 %	150
Grain	Pszeniczny	0.4 kg	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	17.4 %
Boil	Magnum	20 g	60 min	12 %
Boil	Columbus/Tomahawk/Zeus	10 g	20 min	17.4 %
Boil	lunga	10 g	20 min	11 %
Boil	Cascade	15 g	0 min	6 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Cascade	10 g	4 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	100 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	15 g	Mash	---