

# TB IPA

---

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **29**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **15 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **15 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt | 3.9 kg (53.4%) | 80 %  | 5   |
| Grain   | Strzegom Pilznieński | 2.4 kg (32.9%) | 80 %  | 4   |
| Adjunct | płatki owsiane       | 1 kg (13.7%)   | --- % | --- |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | lunga    | 20 g   | 60 min   | 11 %       |
| Boil      | Citra    | 53 g   | 5 min    | 12 %       |
| Whirlpool | Citra    | 47 g   | 0 min    | 12 %       |
| Whirlpool | Cascade  | 62 g   | 0 min    | 6 %        |
| Dry Hop   | Simcoe   | 100 g  | 7 day(s) | 13.2 %     |
| Dry Hop   | Amarillo | 100 g  | 9 day(s) | 9.5 %      |
| Dry Hop   | Bravo    | 44 g   | 9 day(s) | 15.5 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 22 g   | ---        |

uwodnione

### Extras

| Type   | Name               | Amount | Use for | Time   |
|--------|--------------------|--------|---------|--------|
| Fining | tabletki whirlfloc | 1 g    | Boil    | 20 min |

### Notes

- Po schłodzeniu wyszło trochę ponad 15 BLG  
18 dnia fermentacji zeszło do 7 BLG  
*Feb 16, 2021, 7:19 PM*