

# TRZEŻWA IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **80**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **61 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **40 min** at **61C**
- Keep mash **30 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (95.2%)	80 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (3.8%)	79 %	16
Grain	Karmelowy Czerwony	0.05 kg (1%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Chinook	15 g	5 min	13 %
Boil	Mosaic	15 g	5 min	10 %
Dry Hop	Chinook	20 g	14 day(s)	13 %
Dry Hop	Mosaic	20 g	14 day(s)	10 %
Dry Hop	Citra	20 g	14 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---