

Turbo IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **48**
- SRM **30.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7.5 kg (68.2%)	80 %	7
Grain	Pszeniczny	1 kg (9.1%)	85 %	4
Grain	Caraaroma	1 kg (9.1%)	78 %	400
Grain	pale cara	0.5 kg (4.5%)	80 %	9
Grain	Fawcett - Crystal	1 kg (9.1%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Columbus/Tomahawk/Zeus	25 g	45 min	14.5 %
Boil	Simcoe	25 g	15 min	13.2 %
Boil	Citra	25 g	0 min	12 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Boil	Summer	25 g	0 min	6.4 %
Boil	Kohatu	25 g	3 min	7.8 %
Dry Hop	Summer	25 g	6 day(s)	6.4 %
Dry Hop	Kohatu	25 g	6 day(s)	7.8 %

Dry Hop	mouteka	25 g	6 day(s)	8 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis