

## Zwykła IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (33.3%)	81 %	5
Grain	Weyermann - Pale Ale Malt	3 kg (50%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1 kg (16.7%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Equinox	7 g	5 min	13.1 %
Whirlpool	Equinox	43 g	0 min	13.1 %
Dry Hop	Citra	25 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	Fermentis