

## Summer IPA

- Gravity **13.9 BLG**
- ABV ---
- IBU **83**
- SRM **7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński                 | 4 kg (80%)   | 81 %  | 4   |
| Grain | Strzegom Karmel 30         | 0.5 kg (10%) | 75 %  | 30  |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10%) | 79 %  | 20  |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Summit | 30 g   | 60 min   | 15.8 %     |
| Boil      | lunga  | 15 g   | 60 min   | 11 %       |
| Boil      | Summit | 10 g   | 30 min   | 15.8 %     |
| Whirlpool | Mosaic | 10 g   | 0 min    | 10 %       |
| Whirlpool | Simcoe | 10 g   | 0 min    | 13 %       |
| Dry Hop   | Galaxy | 60 g   | 4 day(s) | 15 %       |

### 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 | 10 g   | Mash    | ---  |