

## Test IPA 5x Hops

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.3 liter(s)**
- Total mash volume **40.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **31.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.6 kg (84.9%)	81 %	4
Grain	Monachijski	0.45 kg (5%)	80 %	16
Grain	Weyermann - Carapils	0.45 kg (5%)	78 %	4
Grain	Pszeniczny	0.45 kg (5%)	85 %	4