

41 ipa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (36.1%)	80 %	5
Grain	Monachijski	2.2 kg (36.1%)	80 %	16
Grain	Pszeniczny	1.2 kg (19.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	55 min	8.3 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %
Whirlpool	Citra	24 g	0 min	12 %
Whirlpool	Nelson Sauvign	20 g	0 min	11 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min