

## IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **73**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **12.3 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **8.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

### Fermentables

| Type  | Name         | Amount          | Yield | EBC |
|-------|--------------|-----------------|-------|-----|
| Grain | Pilzneński   | 3.25 kg (92.9%) | 81 %  | 4   |
| Grain | Oats, Flaked | 0.25 kg (7.1%)  | 80 %  | 2   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 30 g   | 40 min | 13.2 %     |
| Boil    | Simcoe | 10 g   | 10 min | 13.2 %     |
| Boil    | Simcoe | 10 g   | 5 min  | 13.2 %     |

### Yeasts

| Name                                     | Type | Form | Amount | Laboratory      |
|------------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |