

IPA #8

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **507.5 liter(s)**
- Total mash volume **652.5 liter(s)**

Steps

- Temp **51 C**, Time **5 min**
- Temp **70 C**, Time **60 min**
- Temp **81 C**, Time **1 min**

Mash step by step

- Heat up **507.5 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **5 min** at **51C**
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **81C**
- Sparge using **260.2 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	70 kg (48.3%)	81 %	4
Grain	Weyermann - Pale Wheat Malt	40 kg (27.6%)	85 %	5
Grain	Platki owsiane	30 kg (20.7%)	60 %	3
Grain	Platki pszeniczne	5 kg (3.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	2500 g	10 min	12.2 %
Whirlpool	Azacca	1000 g	10 min	12 %