

## #26 Mix IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **9.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18.93 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **13.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **-9.1 liter(s)** of **76C** water

### Fermentables

| Type  | Name                                    | Amount         | Yield | EBC  |
|-------|-----------------------------------------|----------------|-------|------|
| Grain | Słodownia Strzegom - pale ale           | 2.5 kg (54.9%) | 79 %  | 6    |
| Grain | Słodownia Strzegom - karmelowy czerwony | 0.2 kg (4.4%)  | 76 %  | 40   |
| Grain | Słodownia Strzegom - monachijski I      | 1 kg (22%)     | 79 %  | 12   |
| Grain | Słodownia Strzegom - pilzneński         | 0.8 kg (17.6%) | 80 %  | 3    |
| Grain | Słodownia Strzegom - czekoladowy 1200   | 0.05 kg (1.1%) | 70 %  | 1200 |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertau              | 30 g   | 5 min  | 4.5 %      |
| Boil    | Chinook                | 20 g   | 5 min  | 13 %       |
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 60 min | 15.5 %     |

### Yeasts

| Name                          | Type | Form    | Amount | Laboratory |
|-------------------------------|------|---------|--------|------------|
| FM54 - Gorączka kalifornijska | Ale  | Culture | --- g  | ---        |

## Extras

| Type   | Name      | Amount | Use for | Time  |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 0 g    | Boil    | 0 min |