

# Ipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **49**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 6.5 kg (68.4%) | 80 %  | 4   |
| Grain | Płatki pszeniczne           | 1 kg (10.5%)   | 60 %  | 3   |
| Grain | Strzegom Monachijski typ II | 1 kg (10.5%)   | 79 %  | 22  |
| Grain | Karmelowy Jasny 30EBC       | 0.7 kg (7.4%)  | 75 %  | 30  |
| Grain | Cookie                      | 0.3 kg (3.2%)  | 70 %  | 50  |

## Hops

| Use for | Name                 | Amount | Time     | Alpha acid |
|---------|----------------------|--------|----------|------------|
| Boil    | Oktawia              | 50 g   | 60 min   | 7.1 %      |
| Boil    | Cascade              | 50 g   | 40 min   | 6.4 %      |
| Dry Hop | Southern Passion RPA | 100 g  | 2 day(s) | 12.9 %     |