

IPA vol3

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss --- %
- Size with trub loss **35 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **89 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **77.7C**
- Add grains
- Keep mash **89 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **33.7 liter(s)** of **76C** water or to achieve **43.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (64.1%)	80 %	7
Grain	Pilzneński	1.5 kg (19.2%)	81 %	4
Grain	Monachijski	0.5 kg (6.4%)	80 %	16
Grain	Płatki owsiane	0.8 kg (10.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	8 %
Aroma (end of boil)	Cascade PL	15 g	15 min	7.8 %
Aroma (end of boil)	Amarillo	15 g	15 min	7.5 %
Aroma (end of boil)	Mandarina Bavaria	20 g	15 min	10 %
Whirlpool	Amarillo	15 g	5 min	7.5 %
Whirlpool	Mandarina Bavaria	100 g	5 min	10 %
Dry Hop	Mandarina Bavaria	40 g	4 day(s)	10 %
Dry Hop	Zombie	50 g	4 day(s)	10 %
Dry Hop	Amarillo	10 g	4 day(s)	7.5 %