IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **3.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(83.3%)*	80 %	5
Grain	Pszeniczny	1 kg *(16.7%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	citra	20 g	10 min	14.2 %
Aroma (end of boil)	Strata	10 g	10 min	14.5 %
Whirlpool	Citra	30 g	15 min	14.2 %
Whirlpool	Strata	20 g	15 min	14.5 %
Dry Hop	Azacca	50 g	3 day(s)	12.8 %
Dry Hop	Strata	20 g	3 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	12.5 g	---