# Ipa the First

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- Gravity **13.3 BLG**
- ABV **---**
- IBU **52**
- SRM **10.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pilzneński | 4 kg *(74.8%)* | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.3 kg *(5.6%)* | 79 % | 16 |
| Grain | Strzegom Karmel 600 | 0.15 kg *(2.8%)* | 68 % | 601 |
| Grain | Pszeniczny | 0.5 kg *(9.3%)* | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg *(7.5%)* | 85 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Chinook | 15 g | 60 min | 12.8 % |
| Aroma (end of boil) | Citra | 30 g | 10 min | 12.4 % |
| Aroma (end of boil) | Chinook | 15 g | 10 min | 13 % |
| Aroma (end of boil) | Amarillo | 30 g | 10 min | 8.8 % |
| Aroma (end of boil) | Amarillo | 30 g | 0 min | 8.8 % |
| Dry Hop | Chinook | 30 g | 6 day(s) | 12.8 % |
| Dry Hop | Amarillo | 30 g | 6 day(s) | 8.8 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Flavor | Sweet Orange Peel | 15 g | Primary | 5 day(s) |

## Notes

- Warzenie 11.02, butelkowałem ok 01.03. Długa praca drożdży i piana na powierzchni. Jakieś 15,5 blg. Warka nr 7
  *Mar 19, 2017, 3:44 PM*

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.