IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **63**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **120 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(36.4%)*	80 %	4
Grain	Strzegom Pale Ale	3 kg *(54.5%)*	79 %	6
Adjunct	Płatki ryżowe	0.5 kg *(9.1%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga	45 g	60 min	11 %
Aroma (end of boil)	Marynka	30 g	0 min	10 %
Dry Hop	Ekuanot	30 g	3 day(s)	14 %
Dry Hop	Iunga	50 g	3 day(s)	11 %
Dry Hop	Marynka	50 g	3 day(s)	10 %
Boil	Marynka	20 g	20 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---

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