

IPA

- Gravity **19.6 BLG**
- ABV ---
- IBU **33**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **60 C**, Time **67 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **67 min** at **60C**
- Keep mash **10 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.6 kg (36.1%)	82 %	4
Grain	Viking Pale Ale malt	3.5 kg (48.6%)	80 %	5
Grain	Viking Munich Malt	0.45 kg (6.3%)	78 %	18
Grain	Płatki pszeniczne	0.35 kg (4.9%)	60 %	3
Grain	Viking Wheat Malt	0.3 kg (4.2%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.4 %
Boil	Chinook	20 g	15 min	12.1 %
Boil	Citra	35 g	5 min	12 %
Boil	Citra	40 g	0 min	12 %

Yeasts

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