Around the World IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **68**
- SRM **7.1**
- 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 **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(74.1%)*	79 %	6
Grain	Pszeniczny Jasny	1 kg *(14.8%)*	85 %	4
Grain	Pszeniczny Crystal I	0.25 kg *(3.7%)*	75 %	125
Adjunct	Płatki owsiane	0.5 kg *(7.4%)*	82 %	3.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pioneer	15 g	50 min	9.5 %
Boil	Southern Dawn	15 g	50 min	13.5 %
Boil	Oktawia	15 g	30 min	7.8 %
Boil	Vic Secret	15 g	30 min	15.6 %
Boil	Mouteka	15 g	20 min	8 %
Aroma (end of boil)	Belma	15 g	10 min	9.4 %
Aroma (end of boil)	Motueka	15 g	10 min	8 %
Aroma (end of boil)	Oktawia	15 g	0 min	7.8 %
Aroma (end of boil)	Sorachi Ace	15 g	0 min	12.5 %
Dry Hop	Motueka	20 g	5 day(s)	8 %

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Dry Hop	Belma	20 g	5 day(s)	9.4 %
Dry Hop	Sorachi Ace	20 g	5 day(s)	12.5 %
Dry Hop	Oktawia	20 g	1 day(s)	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

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