

# Topaz IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.26 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **30.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.7%)	80 %	5
Grain	Strzegom Wiedeński	0.583 kg (10.1%)	79 %	10
Grain	Carahell	0.182 kg (3.2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Topaz	100 g	0 min	15.5 %
Dry Hop	Topaz	100 g	2 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Omega Yeast OYL-004 West Coast Ale I	Ale	Slant	200 ml	Omega Yeast

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Łuska ryżowa	82 g	Mash	120 min