

## Summer IPA v2

- Gravity **14.6 BLG**
- ABV ---
- IBU **70**
- SRM **5.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (94.3%)  | 79 %  | 6   |
| Grain | Pszeniczny        | 0.3 kg (5.7%) | 85 %  | 4   |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 14.6 %     |
| Boil    | Summit                 | 15 g   | 60 min   | 15.8 %     |
| Boil    | lunga                  | 15 g   | 30 min   | 11 %       |
| Dry Hop | Mosaic                 | 50 g   | 5 day(s) | 10 %       |
| Dry Hop | Simcoe                 | 50 g   | 4 day(s) | 13 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 5 g    | Safale     |

### Extras

| Type        | Name            | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | Gips piwowarski | 10 g   | Mash    | ---  |