

## SM IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **48**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.1 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **66 C**, Time **666 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **666 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (100%) | 80 %  | 5   |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Citra      | 25 g   | 50 min   | 13.9 %     |
| Boil      | Vic Secret | 5 g    | 10 min   | 16.3 %     |
| Boil      | Citra      | 15 g   | 10 min   | 12 %       |
| Whirlpool | Cascade    | 15 g   | 20 min   | 6.9 %      |
| Whirlpool | Citra      | 15 g   | 20 min   | 12 %       |
| Whirlpool | Mosaic     | 15 g   | 20 min   | 10.4 %     |
| Dry Hop   | Citra      | 50 g   | 3 day(s) | 12 %       |
| Dry Hop   | Mosaic     | 30 g   | 3 day(s) | 10.4 %     |
| Dry Hop   | Cascade    | 50 g   | 3 day(s) | 6.9 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 80 ml  | Fermentis  |

### Extras

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

| Type        | Name             | Amount | Use for | Time    |
|-------------|------------------|--------|---------|---------|
| Fining      | mech irlandzki   | 5 g    | Boil    | 5 min   |
| Water Agent | kwas mlekowy 80% | 2 g    | Mash    | 666 min |