

# Ipa

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **70**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński  | 4 kg (40%) | 80 %  | 4   |
| Grain | Strzegom Pale Ale    | 4 kg (40%) | 79 %  | 6   |
| Grain | Weyermann - Carapils | 1 kg (10%) | 78 %  | 4   |
| Grain | Pszeniczny           | 1 kg (10%) | 85 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Citra  | 20 g   | 60 min | 12 %       |
| Boil                | Simcoe | 10 g   | 60 min | 13.2 %     |
| Boil                | Mues   | 50 g   | 15 min | 14 %       |
| Boil                | Miesz  | 50 g   | 10 min | 12 %       |
| Boil                | Miesz  | 50 g   | 5 min  | 11 %       |
| Aroma (end of boil) | Miesz  | 50 g   | 0 min  | 12 %       |
| Whirlpool           | Miesz  | 80 g   | 40 min | 13 %       |