

## 2015 IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **70**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (66.7%)	80 %	4
Grain	Viking Pale Ale malt	2.25 kg (33.3%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	60 min	10.4 %
Boil	Cascade	30 g	10 min	6.9 %
Whirlpool	Cascade	50 g	30 min	6.9 %
Whirlpool	Citra	50 g	30 min	11.8 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %
Dry Hop	Citra	50 g	3 day(s)	11.8 %
Dry Hop	Centennial	50 g	3 day(s)	10.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis