

41# IPA 15blg

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (71.4%) | 81 % | 4 |
| Grain | Monachijski | 0.7 kg (11.1%) | 80 % | 16 |
| Grain | Carared | 0.3 kg (4.8%) | 75 % | 39 |
| Grain | Płatki owsiane | 0.8 kg (12.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |
| Boil | Fuggles | 25 g | 30 min | 4.5 % |
| Boil | Fuggles | 25 g | 15 min | 4.5 % |
| Dry Hop | Cascade | 40 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safbrew S-33 | Ale | Slant | 150 ml | Fermentis |