

## #6 IPA próba

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **65**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (69.2%)	81 %	4
Grain	Pszeniczny	1 kg (15.4%)	84.6 %	4.4
Grain	Carahell	1 kg (15.4%)	77 %	32

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	10.5 %
Boil	zula	25 g	30 min	8.3 %
Aroma (end of boil)	zibi	20 g	5 min	16 %
Aroma (end of boil)	zombie	20 g	5 min	5 %
Whirlpool	zibi	20 g	20 min	16 %
Whirlpool	zombie	20 g	20 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	300 ml	---