

## #7 IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **25.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (82.2%)	80 %	4
Grain	Pszeniczny	1 kg (13.7%)	85 %	4
Grain	Strzegom Karmel 30	0.3 kg (4.1%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	11.2 %
Boil	Chinook	20 g	10 min	11.2 %
Boil	Citra	25 g	5 min	12.9 %
Aroma (end of boil)	Mosaic	35 g	0 min	12.3 %
Aroma (end of boil)	Citra	25 g	0 min	12.9 %
Dry Hop	Citra	50 g	3 day(s)	12.9 %
Dry Hop	Mosaic	65 g	3 day(s)	12.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Wyszło 15,2 BLG  
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