

A(I)PA

- Gravity **14.5 BLG**
- ABV ---
- IBU **40**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **27 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 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 **66 C**, Time **90 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (100%)	79 %	2.8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Citra	5 g	10 min	12 %
Boil	Simcoe	5 g	10 min	13 %
Boil	Citra	5 g	5 min	12 %
Boil	Simcoe	5 g	5 min	13 %
Boil	Citra	5 g	0 min	12 %
Boil	Simc	5 g	0 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Finning	Mech irlandzki	10 g	Boil	15 min