

AU IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **44**
- SRM **7.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) US | 3 kg (75%) | 79 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (12.5%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.4 kg (10%) | 85 % | 3 |
| Grain | Strzegom Karmel 200 | 0.1 kg (2.5%) | 75 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 10 g | 60 min | 7.2 % |
| Boil | Galaxy | 10 g | 30 min | 15.8 % |
| Boil | Galaxy | 15 g | 10 min | 15.8 % |
| Dry Hop | Galaxy | 25 g | 3 day(s) | 15.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|-----------------|--------|---------|--------|
| Herb | trawa cytrynowa | 15 g | Boil | 15 min |