

# Autumn IPA v3

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- Gravity **15 BLG**
- ABV ---
- IBU **80**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (71.4%)	80 %	6
Grain	Monachijski	1 kg (14.3%)	80 %	15
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	lunga	20 g	60 min	11 %
Boil	Columbus	25 g	20 min	15.5 %
Aroma (end of boil)	Simcoe	15 g	0 min	13 %
Dry Hop	Simcoe	50 g	4 day(s)	10 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gips piwowarski	10 g	Mash	---
Water Agent	Chlorek wapnia	5 g	Mash	---