

Autumn IPA

- Gravity **15 BLG**
- ABV ---
- IBU **94**
- SRM **13.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

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

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|---------------|-------|-----|
| Grain | Pale Ale | 4 kg (70.2%) | 80 % | 6 |
| Grain | Karmelowy jasny | 0.5 kg (8.8%) | 75 % | 150 |
| Grain | Monachijski | 1 kg (17.5%) | 80 % | 15 |
| Grain | Pszeniczny | 0.2 kg (3.5%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Columbus | 45 g | 60 min | 17.4 % |
| Boil | Columbus | 15 g | 20 min | 17.4 % |
| Aroma (end of boil) | Cascade | 25 g | 0 min | 5.6 % |
| Dry Hop | Simcoe | 25 g | 4 day(s) | 10 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10 % |
| Dry Hop | Cascade | 50 g | 4 day(s) | 5.6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | Gips piwowarski | 10 g | Mash | --- |