

# Classic IPA

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- Gravity **14.7 BLG**
- ABV **6 %**
- IBU **28.6**
- SRM **10**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **95 min**
- Evaporation rate **10 %/h**
- Boil size **31.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Viking Malt	4.5 kg	80 %	15
Grain	Słód Karmelowy 30EBC Viking Malt	0.5 kg	75 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
	Challenger UK	40 g	60 min	5.8 %
	Fuggles UK	20 g	20 min	4.5 %
	East Kent Goldings UK	20 g	10 min	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05			10 g	---

## Extras

Type	Name	Amount	Use for	Time
	Suszone skórki pomarańczy	30 g		---