

# Danny's IPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **77**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (80.6%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (16.1%)	79 %	16
Grain	Weyermann - Carapils	0.2 kg (3.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sticklebract	35 g	50 min	12 %
Aroma (end of boil)	orbit	30 g	20 min	9.8 %
Aroma (end of boil)	Sticklebract	20 g	15 min	12 %
Aroma (end of boil)	Cascade	20 g	10 min	7 %
Aroma (end of boil)	Sticklebract	15 g	5 min	12 %
Dry Hop	orbit	20 g	5 day(s)	9.8 %
Dry Hop	Cascade	30 g	5 day(s)	7 %
Dry Hop	Sticklebract	30 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's
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