

First IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **70C**
- Keep mash **2 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (75.3%)	80 %	4
Grain	Viking Pale Ale malt	1.5 kg (20.5%)	80 %	5
Grain	Pszoniczny	0.3 kg (4.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	40 g	60 min	12 %
Boil	Sybilla	15 g	15 min	7 %
Boil	Sybilla	25 g	5 min	7 %
Dry Hop	Sybilla	60 g	6 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.25 g	Fermentis