

HopIPA 15l

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **7.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **4 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.6 kg (80.9%) | 81 % | 4 |
| Grain | Pszeniczny | 0.44 kg (9.9%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.26 kg (5.8%) | 79 % | 90 |
| Grain | caragold | 0.15 kg (3.4%) | 80 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 14.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6.6 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | chlerek wapnia | 5.7 g | Boil | 80 min |

| | | | | |
|--------|---------------------|--------|-----------|-----------|
| Other | płatki błyskawiczne | 250 g | Mash | 60 min |
| Flavor | owoce tropikalne | 450 g | Boil | 15 min |
| Flavor | owoce tropikalne | 450 g | Secondary | 10 day(s) |
| Herb | jałowiec | 50 g | Boil | 15 min |
| Herb | jałowiec | 17 g | Secondary | 10 day(s) |
| Herb | trawa cytrynowa | 10 g | Boil | 15 min |
| Spice | zest z cytrusów | 35 g | Boil | 10 min |
| Spice | zest z cytrusów | 30 g | Boil | 5 min |
| Fining | mech irlandzki | 3.75 g | Boil | 15 min |