

# IPA 1

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- Gravity **12.4 BLG**
- ABV ---
- IBU **120**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg (76%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Carahell	0.2 kg (4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	60 g	60 min	12.7 %
Boil	Centennial	30 g	60 min	8 %
Aroma (end of boil)	Centennial	30 g	10 min	8 %
Aroma (end of boil)	Cascade	40 g	10 min	7 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	30 g	10 min	15.7 %
Dry Hop	Cascade	60 g	7 day(s)	7.1 %
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Dry Hop	Centennial	10 g	7 day(s)	8 %
Dry Hop	Chinook	50 g	7 day(s)	12.7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	Safale