

## IPA #10

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- Gravity **14 BLG**
- ABV ---
- IBU **63**
- SRM **6.4**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	cara	0.2 kg (3.3%)	81 %	30
Grain	Strzegom Monachijski typ II	0.5 kg (8.3%)	79 %	22
Grain	Pszeniczny	0.3 kg (5%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10.5 %
Boil	taurus	20 g	60 min	15.8 %
Boil	lubelski	20 g	30 min	3.5 %
Dry Hop	cascade	20 g	7 day(s)	7.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	350 ml	---