

# IPA

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **56**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **73 C**, Time **5 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **73C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (66.7%)	85 %	7
Grain	Pszeniczny	1 kg (13.3%)	85 %	4
Grain	Weyermann - Carared	1 kg (13.3%)	75 %	45
Grain	Płatki pszeniczne	0.5 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	40 min	13 %
Boil	Simcoe	20 g	40 min	13.2 %
Aroma (end of boil)	SABRO	30 g	20 min	15.1 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %
Aroma (end of boil)	sabro	20 g	5 min	15.1 %
Whirlpool	Admiral	50 g	0 min	14.3 %