

IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **73**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **12.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|-----------------|-------|-----|
| Grain | Pilzneński | 3.25 kg (92.9%) | 81 % | 4 |
| Grain | Oats, Flaked | 0.25 kg (7.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 30 g | 40 min | 13.2 % |
| Boil | Simcoe | 10 g | 10 min | 13.2 % |
| Boil | Simcoe | 10 g | 5 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 10 g | Mangrove Jack's |