

# IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 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 **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (76.9%)	80 %	8
Grain	Cara Blonde - Castle Malting	0.5 kg (7.7%)	78 %	20
Grain	wheat blanc	0.5 kg (7.7%)	85 %	4
Grain	Platki owsiane	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	20 min	11 %
Boil	Chinook	25 g	20 min	13 %
Whirlpool	Citra	25 g	0 min	12 %
Whirlpool	Simcoe	25 g	0 min	13.2 %
Dry Hop	Citra	25 g	1 day(s)	12 %
Dry Hop	Simcoe	25 g	1 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- Hopstand 75C 30min  
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