

# IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **89**
- SRM **6.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt     | 4 kg (61.5%)  | 80 %  | 7   |
| Grain | Simpsons - Maris Otter     | 1 kg (15.4%)  | 81 %  | 6   |
| Grain | Pszeniczny                 | 1 kg (15.4%)  | 85 %  | 4   |
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (7.7%) | 75 %  | 20  |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Simcoe  | 20 g   | 60 min   | 13.2 %     |
| Boil      | Chinook | 20 g   | 60 min   | 13 %       |
| Boil      | Simcoe  | 20 g   | 20 min   | 13.2 %     |
| Whirlpool | Chinook | 30 g   | 30 min   | 13 %       |
| Whirlpool | Citra   | 20 g   | 30 min   | 12 %       |
| Dry Hop   | Citra   | 80 g   | 7 day(s) | 12 %       |
| Dry Hop   | Chinook | 70 g   | 7 day(s) | 13 %       |
| Dry Hop   | Galaxy  | 50 g   | 7 day(s) | 15 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|      |     |     |        |     |
|------|-----|-----|--------|-----|
| US-5 | Ale | Dry | 11.5 g | --- |
|------|-----|-----|--------|-----|