

# IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **48**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (66.7%)	81 %	4
Grain	Płatki owsiane	0.25 kg (3.3%)	60 %	3
Grain	Płatki pszeniczne	0.25 kg (3.3%)	60 %	3
Grain	Viking Pale Ale malt	2 kg (26.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	10 min	17.2 %
Boil	Enigma (AUS)	30 g	5 min	17.2 %
Boil	Pallaside	30 g	60 min	8 %
Dry Hop	Enigma (AUS)	30 g	3 day(s)	17.2 %
Dry Hop	Pallaside	30 g	3 day(s)	8 %
Dry Hop	Challenger	30 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---