

# Ipa 2024

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **96**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **32.6 liter(s)**

## Steps

- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **25.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (62.1%)	82 %	4
Grain	Pszeniczny	0.5 kg (6.9%)	85 %	4
Grain	Płatki owsiane	1 kg (13.8%)	60 %	3
Grain	Monachijski	0.5 kg (6.9%)	80 %	16
Grain	Viking Pale Ale malt	0.5 kg (6.9%)	80 %	5
Grain	Słód owsiany Fawcett	0.25 kg (3.4%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	40 g	60 min	12.5 %
Whirlpool	Talus	30 g	60 min	7.4 %
Whirlpool	Simcoe	30 g	60 min	14.4 %
Whirlpool	Strata	30 g	60 min	14 %
Dry Hop	Talus	70 g	5 day(s)	7.4 %
Dry Hop	Simcoe	70 g	5 day(s)	14.4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	200 ml	Fermentis