

# IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **5.5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (80%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (14.3%)	79 %	22
Grain	zakwaszający	0.2 kg (5.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	25 g	60 min	10 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Cascade	10 g	5 min	6 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %
Dry Hop	Cascade	10 g	3 day(s)	6 %
Dry Hop	Chinook	10 g	3 day(s)	13 %