

# IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **26**
- SRM **10.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

## Fermentables

| Type  | Name  | Amount          | Yield | EBC |
|-------|---|-----------------|-------|-----|
| Grain | Pale Ale  | 4.14 kg (79.1%) | 80 %  | 5   |
| Grain | SŁÓD MONACHIJSKI<br>Optima Poznań               | 0.45 kg (8.7%)  | 80 %  | 19  |
| Grain | Optima Poznań<br>KARMELOWY JASNY<br>100-150 EBC | 0.41 kg (7.8%)  | 75 %  | 150 |
| Grain | Pszeniczny                                      | 0.23 kg (4.3%)  | 85 %  | 4   |

## Hops

| Use for | Name    | Amount  | Time     | Alpha acid |
|---------|---------|---------|----------|------------|
| Boil    | Citra   | 22.73 g | 15 min   | 12 %       |
| Boil    | Cascade | 22.73 g | 15 min   | 6 %        |
| Dry Hop | Citra   | 22.73 g | 5 day(s) | 12 %       |
| Dry Hop | Cascade | 22.73 g | 5 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5.23 g | ---        |