

# IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **6.1**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	80 %	7
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	10 g	60 min	12.5 %
Aroma (end of boil)	Citra	20 g	15 min	12.5 %
Boil	Simcoe	28.3 g	15 min	2.2 %
Aroma (end of boil)	Galaxy	30 g	0 min	16.3 %
Dry Hop	Citra	40 g	2 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis