

# IPA

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **40**
- SRM **4.1**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Pszenica niesłodowana	1 kg (16.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	50 g	60 min	5.7 %
Aroma (end of boil)	lunga	50 g	5 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	rumianek	10 g	Boil	10 min
Herb	Kafir	3 g	Boil	10 min