

Ipa

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **70**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (40%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 4 kg (40%) | 79 % | 6 |
| Grain | Weyermann - Carapils | 1 kg (10%) | 78 % | 4 |
| Grain | Pszeniczny | 1 kg (10%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Boil | Mues | 50 g | 15 min | 14 % |
| Boil | Miesz | 50 g | 10 min | 12 % |
| Boil | Miesz | 50 g | 5 min | 11 % |
| Aroma (end of boil) | Miesz | 50 g | 0 min | 12 % |
| Whirlpool | Miesz | 80 g | 40 min | 13 % |