

# IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **76**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75.8%)	80 %	5
Grain	Strzegom Pilzneński	0.36 kg (9.1%)	80 %	4
Grain	Viking Wheat Malt	0.6 kg (15.2%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12 g	60 min	12 %
Boil	Galaxy	6 g	30 min	15 %
Boil	Citra	6 g	30 min	12 %
Boil	Galaxy	12 g	10 min	15 %
Boil	Citra	12 g	10 min	12 %
Aroma (end of boil)	Galaxy	18 g	5 min	15 %
Aroma (end of boil)	Citra	18 g	5 min	12 %
Dry Hop	Galaxy	18 g	5 day(s)	15 %
Dry Hop	Citra	18 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	13.2 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	3.6 g	Mash	60 min
Fining	mech irlandzki	12 g	Boil	60 min