

# IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **58**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **3 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.2 liter(s)**
- Total mash volume **41.4 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **32.2 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **46.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilzneński	5 kg (54.3%)	80 %	4
Grain	Viking - Pszeniczny	1.5 kg (16.3%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (10.9%)	79 %	16
Grain	Strzegom Monachijski typ II	0.8 kg (8.7%)	79 %	22
Grain	Caramel/Crystal Malt - 10L	0.8 kg (8.7%)	75 %	20
Grain	Weyermann - Acidulated Malt	0.1 kg (1.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	40 min	15.5 %
Boil	Centennial	50 g	10 min	10.5 %
Boil	Centennial	50 g	5 min	10.5 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	fermentis