

## IPA #7

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **58**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Steps

- Temp **56 C**, Time **5 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **5 min** at **56C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (44.8%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (44.8%)	80 %	4
Grain	Biscuit Malt	0.15 kg (2.2%)	79 %	45
Grain	Strzegom Wiedeński	0.3 kg (4.5%)	79 %	10
Grain	Płatki owsiane	0.25 kg (3.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	17 g	40 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	40 min	15.5 %
Boil	Mosaic	22 g	20 min	10 %
Boil	Citra	20 g	10 min	12 %
Boil	Mosaic	11 g	0 min	10 %
Boil	Citra	11 g	0 min	12 %
Whirlpool	Citra	25 g	30 min	12 %
Whirlpool	Mosaic	25 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	10 g	Boil	10 min