

# ipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **64**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **60 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **10 min** at **60C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (89.3%)	80 %	5
Grain	Platki owsiane	0.6 kg (10.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Cascade	40 g	10 min	6 %
Boil	Marynka	40 g	50 min	10 %
Boil	Centennial	40 g	10 min	10.5 %
Boil	Citra	40 g	5 min	12 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Whirlpool	Centennial	30 g	10 min	10.5 %
Dry Hop	Mosaic	70 g	3 day(s)	10 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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