

IPA Ami test

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	2.2 kg (59.5%)	81 %	3
Grain	Münchner Malz Best	0.4 kg (10.8%)	78 %	20
Grain	Weizenmalz Best	0.4 kg (10.8%)	82 %	4
Grain	Oats, Flaked	0.5 kg (13.5%)	80 %	2
Grain	Carapils Best	0.1 kg (2.7%)	75 %	5
Grain	Carahell Best	0.1 kg (2.7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	15 min	12.6 %
Boil	Galaxy	10 g	15 min	15 %
Whirlpool	Centennial	10 g	15 min	9.5 %
Whirlpool	Amarillo	10 g	5 min	8.7 %
Whirlpool	El Dorado	20 g	5 min	15 %
Whirlpool	Galaxy	10 g	5 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
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1056	Ale	Slant	88.24 ml	Wyeast Labs
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Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	4.41 g	Mash	60 min