

# IPA biab

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **37**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **1 %**
- Size with trub loss **5 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **5.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **3.1 liter(s)**
- Total mash volume **4.5 liter(s)**

## Steps

- Temp **53 C**, Time **13 min**

## Mash step by step

- Heat up **3.1 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **13 min** at **53C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **5.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.12 kg (80%)	81 %	4
Grain	Pszeniczny	0.14 kg (10%)	85 %	4
Grain	Monachijski	0.098 kg (7%)	80 %	16
Grain	Karmelowy Czerwony	0.042 kg (3%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	6 g	60 min	11.2 %
Boil	Cascade PL	10 g	10 min	5.2 %
Dry Hop	Citra	7 g	4 day(s)	12 %