

# Ipa dena

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **52 C**, Time **10 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.2 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (80.9%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (14.7%)   | 85 %  | 4   |
| Grain | Strzegom Karmel 150  | 0.3 kg (4.4%)  | 75 %  | 150 |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Citra   | 40 g   | 60 min   | 12 %       |
| Boil      | Citra   | 30 g   | 15 min   | 12 %       |
| Whirlpool | Citra   | 36 g   | 3 min    | 12 %       |
| Dry Hop   | Cascade | 100 g  | 5 day(s) | 6 %        |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us-05 | Ale  | Slant | 100 ml | ---        |