

Ipa dena

- 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 | --- |