

# IPA HOP

- Gravity **18.2 BLG**
- ABV ---
- IBU **46**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słòd karmelowy jasny	0.3 kg (5.7%)	--- %	---
Grain	Słòd Pale Ale	5 kg (94.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	10 min	5 %
Boil	Magnum	40 g	60 min	11 %
Dry Hop	Cascade	20 g	7 day(s)	5 %
Boil	Magnum	10 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	0	0 g	Secondary	0 day(s)