

IPA inna patryka

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (90.9%)	80 %	5
Grain	Strzegom Karmel 30	0.2 kg (2.6%)	75 %	30
Grain	Pszeniczny	0.5 kg (6.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	60 min	14.5 %
Whirlpool	Equinox	15 g	1 min	13.1 %
Whirlpool	Waimea	20 g	1 min	17 %
Whirlpool	Simcoe	15 g	1 min	13.2 %
Dry Hop	Equinox	20 g	4 day(s)	13.1 %
Dry Hop	Waimea	35 g	4 day(s)	17 %
Dry Hop	Simcoe	20 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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