

# IPA jebucko nachmielona

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **68**
- SRM **5.5**
- 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 **38.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **38.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (70%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (20%)	79 %	6
Grain	Barley, Flaked	0.5 kg (5%)	70 %	4
Grain	Carared	0.5 kg (5%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	60 min	17 %
Boil	Cascade	25 g	20 min	7.3 %
Boil	Simcoe	15 g	18 min	13.1 %
Boil	Summit	10 g	12 min	17 %
Boil	Simcoe	15 g	10 min	13.1 %
Boil	Citra	15 g	8 min	13.7 %
Boil	Citra	15 g	6 min	13.7 %
Boil	Citra	20 g	4 min	13.7 %
Boil	Summit	10 g	2 min	17 %
Aroma (end of boil)	Summit	10 g	0 min	17 %
Aroma (end of boil)	Cascade	25 g	0 min	7.3 %

Dry Hop	Citra	100 g	7 day(s)	13.7 %
Dry Hop	Summit	40 g	7 day(s)	17 %
Boil	Simcoe	20 g	14 min	13.2 %
Dry Hop	Mosaic	100 g	7 day(s)	10 %
Boil	Summit	10 g	16 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	16.5 g	Fermentis