

# IPA klasyczna

- Gravity **13.8 BLG**
- ABV ---
- IBU **25**
- SRM **7.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **120 liter(s)**
- Trub loss **5 %**
- Size with trub loss **126 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **151.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **102 liter(s)**
- Total mash volume **136 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **102 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **83.8 liter(s)** of **76C** water or to achieve **151.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	21 kg (61.8%)	79 %	6
Grain	Monachijski	7 kg (20.6%)	80 %	16
Grain	Karmelowy Jasny 30EBC	6 kg (17.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	60 min	10 %
Boil	Citra	40 g	60 min	12 %
Boil	Simcoe	40 g	60 min	13.2 %
Dry Hop	Mosaic	60 g	1 day(s)	10 %
Dry Hop	Citra	60 g	1 day(s)	12 %
Dry Hop	Simcoe	60 g	1 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	60 g	Safale