

IPA klasyczna

- Gravity **13.8 BLG**
- ABV **5.7 %**
- 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 |