

IPA na El dorado i Citra

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 0.8 kg (11%) | 82 % | 4 |
| Grain | Pszeniczny | 0.7 kg (9.6%) | 85 % | 4 |
| Grain | Monachijski | 0.5 kg (6.8%) | 80 % | 15 |
| Grain | Weyermann - Carapils | 0.3 kg (4.1%) | 78 % | 4 |
| Grain | Pale Ale/Pils Crisp 4-5EBC | 5 kg (68.5%) | 83 % | 4.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil | El Dorado | 25 g | 60 min | 13.5 % |
| Boil | El Dorado | 25 g | 10 min | 13.5 % |
| Boil | Citra | 25 g | 5 min | 13.6 % |
| Boil | Citra | 25 g | 1 min | 13.6 % |
| Dry Hop | El Dorado | 50 g | 5 day(s) | 13.5 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | --- |