

# IPA na lato

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **82**
- SRM **1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **35.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (62.5%)	--- %	---
Grain	Strzegom Pale Ale	2 kg (25%)	--- %	---
Grain	Pszeniczny	1 kg (12.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	70 g	60 min	12 %
Boil	Simcoe	20 g	15 min	12 %
Boil	Mosaic	20 g	15 min	10 %
Boil	Simcoe	20 g	5 min	12 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Simcoe	30 g	0 min	12 %
Boil	Mosaic	30 g	0 min	10 %
Dry Hop	Simcoe	30 g	5 day(s)	12 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	200 ml	Fermentis
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