

IPA nr1

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **52**
- SRM **5.5**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (33.9%)	80 %	4
Grain	Słód Pale Ale MARIS OTTER 4-5 EBC	3 kg (50.8%)	--- %	4
Grain	Strzegom Monachijski typ II	0.5 kg (8.5%)	79 %	22
Grain	Weyermann - Carared	0.2 kg (3.4%)	75 %	45
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.4%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Citra	10 g	60 min	12 %
Boil	Ahtanum	20 g	15 min	5 %
Aroma (end of boil)	Citra	20 g	2 min	12 %
Aroma (end of boil)	Centennial	20 g	5 min	10.5 %
Dry Hop	Columbus/Tomahawk/Zeus	30 g	3 day(s)	15.5 %
Dry Hop	Citra	30 g	---	12 %

Dry Hop	Amarillo	30 g	---	9.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Other	glukoza	130 g	Bottling	---