

# IPA o latach

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **83**
- SRM **5.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (100%) | 80 %  | 5   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Citra      | 40 g   | 60 min   | 12 %       |
| Boil                | Citra      | 40 g   | 20 min   | 12 %       |
| Aroma (end of boil) | Citra      | 40 g   | 5 min    | 12 %       |
| Dry Hop             | Citra      | 60 g   | 5 day(s) | 12 %       |
| Aroma (end of boil) | Lemon drop | 50 g   | 5 min    | 4.6 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory                         |
|-------|------|------|--------|------------------------------------|
| US-05 | Ale  | Dry  | 11.5 g | Fermentis Division of S.I.Lesaffre |