

# IPA Patryka

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.27 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **31.4 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **58.1C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **25 min** at **63C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt     | 7.05 kg (95.9%) | 80 %  | 5   |
| Grain | Karmelowy Jasny<br>30EBC | 0.3 kg (4.1%)   | 75 %  | 30  |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| First Wort          | Galaxy | 15 g   | 60 min   | 14.5 %     |
| Aroma (end of boil) | Citra  | 30 g   | 1 min    | 13.5 %     |
| Aroma (end of boil) | Galaxy | 10 g   | 1 min    | 14.5 %     |
| Aroma (end of boil) | Mosaic | 10 g   | 1 min    | 12 %       |
| Dry Hop             | Citra  | 60 g   | 4 day(s) | 13.5 %     |
| Dry Hop             | Galaxy | 20 g   | 4 day(s) | 14.5 %     |
| Dry Hop             | Mosaic | 20 g   | 4 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |      |           |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|