

# IPA PI

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **63**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.2 kg (86.6%)	80 %	8
Grain	Pszeniczny	0.4 kg (8.2%)	85 %	4
Grain	Strzegom Karmel 30	0.25 kg (5.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Puławski	30 g	15 min	8.9 %
Boil	Cascade PL	50 g	10 min	5.2 %
Boil	Oktawia	30 g	10 min	7.1 %
Dry Hop	Cascade PL	50 g	6 day(s)	5.2 %
Dry Hop	Chinook	30 g	6 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us -05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips piwowarski	4 g	Mash	90 min
Fining	mech irlandzki	5 g	Boil	5 min