

IPA sripa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **67**
- SRM **8.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (83.3%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (3%)	70 %	30
Grain	Pszeniczny	0.5 kg (6%)	85 %	4
Grain	Strzegom Czekoladowy 400	0.15 kg (1.8%)	68 %	400
Grain	płatki jęczmienne	0.5 kg (6%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	45 g	60 min	7.8 %
Boil	Ekuanot	25 g	40 min	16.1 %
Boil	Amarillo	25 g	10 min	6 %
Boil	Centennial	25 g	15 min	10.1 %
Dry Hop	Centennial	25 g	7 day(s)	10.1 %
Dry Hop	Amarillo	25 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Fermentis
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