

# IPA tee

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **42**
- SRM **4.4**
- Style **English 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (47.2%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (37.7%)	80 %	4
Grain	Pszeniczny	0.5 kg (9.4%)	85 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (5.7%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau magnum	20 g	60 min	11.8 %
Boil	Oktawia	15 g	15 min	7.1 %
Aroma (end of boil)	Sybilla	20 g	5 min	6.2 %
Aroma (end of boil)	lunga	25 g	5 min	11 %
Dry Hop	Mosaic	40 g	2 day(s)	11 %
Dry Hop	Herbata	80 g	2 day(s)	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	400 ml	Safale