

ipa z monachijskim

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **62**
- SRM **9.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 2.5 kg (41.7%) | 79 % | 16 |
| Grain | Strzegom Pale Ale | 2.5 kg (41.7%) | 79 % | 6 |
| Grain | Karmelowy Czerwony | 0.5 kg (8.3%) | 75 % | 59 |
| Grain | red activ | 0.5 kg (8.3%) | 82 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------|--------|----------|------------|
| Boil | Styrian Dragon | 30 g | 60 min | 6.9 % |
| Boil | Galaxy | 15 g | 15 min | 17.4 % |
| Boil | Mosaic | 15 g | 15 min | 12.8 % |
| Whirlpool | Galaxy | 15 g | 30 min | 17.4 % |
| Whirlpool | Mosaic | 15 g | 30 min | 12.8 % |
| Whirlpool | Styrian Dragon | 15 g | 30 min | 6.9 % |
| Dry Hop | Galaxy | 15 g | 3 day(s) | 17.4 % |
| Dry Hop | Mosaic | 15 g | 3 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| us-05 | Ale | Dry | 11.5 g | --- |