

# IPA z przeterminowanych chmieli

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **64**
- SRM **5.1**
- Style **English 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (66.7%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (22.2%)	79 %	16
Grain	Cara	0.5 kg (11.1%)	74 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	30 g	50 min	7.5 %
Boil	Palisade	20 g	45 min	7.5 %
Boil	Citra	25 g	15 min	12 %
Boil	Amarillo	25 g	10 min	9.5 %
Boil	Citra	13 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis