

# IPAsiu

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **66**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (80%)	80 %	6
Grain	Strzegom Monachijski typ II	1 kg (16%)	80 %	22
Grain	Strzegom Karmel 30	0.25 kg (4%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	14.6 %
Boil	Amarillo	30 g	20 min	9.7 %
Aroma (end of boil)	Amarillo	15 g	15 min	9.7 %
Aroma (end of boil)	Simcoe	15 g	5 min	14.1 %
Whirlpool	Amarillo	15 g	6 min	9.7 %
Whirlpool	Simcoe	15 g	6 min	14.1 %
Dry Hop	Amarillo	30 g	4 day(s)	9.7 %
Dry Hop	Centennial	60 g	4 day(s)	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis