

Junk IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **13.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carahell	0.3 kg (4.4%)	77 %	26
Grain	Biscuit Malt	0.46 kg (6.7%)	79 %	45
Grain	Caraaroma	0.32 kg (4.7%)	78 %	400
Grain	Castle Pale Ale	2.85 kg (41.7%)	80 %	8
Grain	Pilzneński	2 kg (29.3%)	81 %	4
Grain	Pszeniczny	0.6 kg (8.8%)	85 %	4
Adjunct	Pszenica niesłodowana	0.3 kg (4.4%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Tettnang	12 g	60 min	4 %
Boil	Galaxy	23 g	15 min	15 %
Boil	Chinook	20 g	5 min	13 %
Aroma (end of boil)	Lemon drop	20 g	0 min	4.6 %
Dry Hop	Simcoe	30 g	7 day(s)	13.2 %
Dry Hop	Ahtanum	20 g	7 day(s)	5 %

Dry Hop	Smaragd	15 g	7 day(s)	3.9 %
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Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Werbena cytrynowa	10 g	Boil	10 min