

LAST IPA 2017

- Gravity **17.5 BLG**
- ABV ---
- IBU **79**
- SRM **11.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|-----------------|-------|-----|
| Grain | bruntal pilzneński klepiskowy | 5 kg (64%) | 81 % | 4 |
| Grain | Strzegom Pszeniczny | 2 kg (25.6%) | 81 % | 6 |
| Grain | cara-crystal Brewferm | 0.42 kg (5.4%) | 80 % | 120 |
| Grain | Strzegom Monachijski typ I | 0.175 kg (2.2%) | 79 % | 16 |
| Grain | Cara Gold Castlemalting | 0.215 kg (2.8%) | 78 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Simcoe | 25 g | 60 min | 13.2 % |
| Boil | Citra | 25 g | 60 min | 13.5 % |
| Boil | Simcoe | 25 g | 15 min | 13.2 % |
| Boil | Cascade | 30 g | 15 min | 6 % |
| Boil | Mosaic | 30 g | 15 min | 11.7 % |
| Whirlpool | Mosaic | 30 g | 0 min | 11.7 % |
| Whirlpool | Citra | 25 g | 0 min | 13.5 % |
| Whirlpool | Cascade | 30 g | 0 min | 6 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|---|-------------|-------------|---------------|-------------------|
| Mangrove Jack's M54 California Lager | Lager | Dry | 10 g | Mangrove Jack's |