

# O.S.T.R. A.I.P.A.

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **60**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (39.5%)	81 %	4
Grain	Pszeniczny	1 kg (13.2%)	85 %	4
Grain	Weyermann - Pale Ale Malt	2.6 kg (34.2%)	85 %	7
Grain	Weyermann - Caraamber	0.3 kg (3.9%)	75 %	65
Grain	Cara Gold Castlemalting	0.3 kg (3.9%)	78 %	120
Grain	Barley, Flaked	0.4 kg (5.3%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.8 %
Boil	Equinox	20 g	20 min	13.4 %
Boil	Chinook	15 g	20 min	12.8 %
Boil	citra	20 g	10 min	14.2 %
Dry Hop	Equinox	10 g	10 day(s)	13.4 %
Dry Hop	Chinook	10 g	10 day(s)	12.8 %

Dry Hop	Citra	10 g	10 day(s)	14.2 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis