

# Reeb IPA #1

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **56**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **52.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **40.9 liter(s)**
- Total mash volume **51.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **40.9 liter(s)** of strike water to **67.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (95.2%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (4.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	90 min	13.2 %
Aroma (end of boil)	Citra	50 g	15 min	13.2 %
Dry Hop	Citra	50 g	7 day(s)	13.2 %
Dry Hop	Citra	50 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis