

# Summer IPA

- Gravity **13.9 BLG**
- ABV ---
- IBU **83**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Strzegom Karmel 30	0.5 kg (10%)	75 %	30
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	79 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	60 min	15.8 %
Boil	lunga	15 g	60 min	11 %
Boil	Summit	10 g	30 min	15.8 %
Whirlpool	Mosaic	10 g	0 min	10 %
Whirlpool	Simcoe	10 g	0 min	13 %
Dry Hop	Galaxy	60 g	4 day(s)	15 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	---