

## #07 IPA HOP

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **31.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (66.7%)	80 %	5
Grain	Viking Wheat Malt	2 kg (19%)	83 %	5
Grain	Płatki owsiane	1.5 kg (14.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Citra	30 g	0 min	10 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	600 ml	---