

## 27#IPA14

- Gravity **14 BLG**
- ABV ---
- IBU **56**
- SRM **13.1**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **2.6 liter(s)**
- Total mash volume **3.4 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **2.6 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	3.9 kg (83.9%)	78 %	16
Grain	Strzegom Karmel 150	0.75 kg (16.1%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	hallertauer taurus	12 g	15 min	14 %
Boil	hallertauer taurus	13 g	60 min	14 %
Boil	hallertauer taurus	25 g	35 min	14 %
Dry Hop	lunga	200 g	5 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12 g	Mauribrew