

#29 Blue IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **56**
- SRM **4.4**
- Style **American 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 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (64%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (24%)	81 %	6
Grain	Płatki owsiane	0.5 kg (8%)	85 %	3
Grain	Castlemalting - Cara Clair	0.25 kg (4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	16.5 %
Boil	Ahtanum	12.5 g	30 min	3.6 %
Boil	Cascade	11 g	30 min	5.5 %
Boil	Mosaic	13 g	30 min	12.6 %
Boil	Nelson Sauvín	10 g	30 min	10.4 %
Boil	Cascade	15 g	5 min	5.5 %
Boil	Simcoe	15 g	5 min	14.5 %
Boil	Ahtanum	15 g	5 min	3.6 %
Dry Hop	Ahtanum	30 g	4 day(s)	3.6 %

Dry Hop	Amarillo	30 g	4 day(s)	8.2 %
Dry Hop	Centennial	20 g	4 day(s)	10.5 %
Dry Hop	Nelson Sauvin	30 g	4 day(s)	10.4 %
Dry Hop	Cascade	30 g	4 day(s)	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	0.5 g	Boil	10 min
Herb	Klitoria Ternateńska	25 g	Boil	5 min
Herb	Klitoria Ternateńska	25 g	Bottling	8 min