

### 3.Irish IPA

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- Gravity **16.6 BLG**
- ABV ---
- IBU **86**
- SRM **8.4**
- Style **American IPA**

#### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

#### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

#### Steps

- Temp **64 C**, Time **60 min**

#### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

#### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (64.5%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (16.1%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (16.1%)	81 %	6
Grain	Carahell	0.2 kg (3.2%)	77 %	26

#### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	45 g	60 min	15.5 %
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Dry Hop	Citra	30 g	3 day(s)	12 %

#### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis