

3x IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **48.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **48.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.5 kg (43.7%)	81 %	5
Adjunct	Pszenica niesłodowana	3 kg (29.1%)	60 %	3
Grain	Weyermann - Pale Ale Malt	2.8 kg (27.2%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	55 g	60 min	10 %