

41# IPA 15blg

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **5.8**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (71.4%)	81 %	4
Grain	Monachijski	0.7 kg (11.1%)	80 %	16
Grain	Carared	0.3 kg (4.8%)	75 %	39
Grain	Płatki owsiane	0.8 kg (12.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	Fuggles	25 g	30 min	4.5 %
Boil	Fuggles	25 g	15 min	4.5 %
Dry Hop	Cascade	40 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	150 ml	Fermentis