

#56 Small IPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **65**
- SRM **3.4**
- 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 **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 **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (62.5%)	80 %	4
Grain	Strzegom Pale Ale	1.25 kg (31.3%)	79 %	6
Grain	Pszeniczny	0.25 kg (6.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	14 %
Boil	African Queen	25 g	30 min	11.8 %
Boil	Citra	25 g	10 min	12.9 %
Boil	Lemondrop	25 g	10 min	6 %
Dry Hop	Lemondrop	75 g	2 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min
Water Agent	kwas mlekowy	6 g	Mash	60 min
Water Agent	sól Epsom	1 g	Boil	60 min
Fining	whirlfloc	1 g	Boil	10 min
Other	witamina A	4 g	Bottling	---