

# A ipa 01

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **70**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (28.6%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	30 min	13 %
Boil	Simcoe	40 g	15 min	13.2 %
Boil	Mosaic	40 g	10 min	10 %

## Notes

- Fermentacja burzliwa - 5-7 dni w temperaturze 16-18oC  
Fermentacja cicha w temperaturze 14-18oC około 2-4 tygodnie, rozlew do butelek.  
Po 4 tygodniach piwo nadaje się do spożycia  
*Feb 23, 2020, 10:45 AM*