

# Autumn IPA

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- Gravity **15 BLG**
- ABV ---
- IBU **94**
- SRM **13.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (70.2%)	80 %	6
Grain	Karmelowy jasny	0.5 kg (8.8%)	75 %	150
Grain	Monachijski	1 kg (17.5%)	80 %	15
Grain	Pszeniczny	0.2 kg (3.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	45 g	60 min	17.4 %
Boil	Columbus	15 g	20 min	17.4 %
Aroma (end of boil)	Cascade	25 g	0 min	5.6 %
Dry Hop	Simcoe	25 g	4 day(s)	10 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Cascade	50 g	4 day(s)	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	---