

## Back to IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **84**
- SRM **5.4**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

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

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (84.6%)	79 %	6
Grain	Słód pszeniczny Bestmalz	1 kg (15.4%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	8.8 %
Boil	Simcoe	50 g	60 min	13.1 %
Aroma (end of boil)	Cascade	25 g	0 min	7 %
Aroma (end of boil)	Centennial	25 g	0 min	9.5 %
Dry Hop	Citra	50 g	8 day(s)	12 %
Dry Hop	Amarillo	25 g	8 day(s)	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's