

# Candida IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **56**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.1 liter(s) / kg**
- Mash size **32.6 liter(s)**
- Total mash volume **39 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **32.6 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.7 kg (89.1%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (7.8%)	81 %	6
Grain	Cara Gold	0.2 kg (3.1%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	22 g	90 min	12 %
Boil	Summit	10 g	10 min	17 %
Boil	Columbus/Tomahawk/Zeus	15 g	10 min	12.5 %
Boil	Simcoe	15 g	10 min	13.2 %
Boil	Amarillo	15 g	10 min	7.7 %
Aroma (end of boil)	Summit	20 g	1 min	17 %
Boil	Columbus/Tomahawk/Zeus	15 g	1 min	15.5 %
Boil	Simcoe	15 g	1 min	13.2 %
Boil	Amarillo	15 g	1 min	9.5 %
Dry Hop	Columbus/Tomahawk/Zeus	30 g	7 day(s)	15.5 %
Dry Hop	Simcoe	30 g	7 day(s)	13.2 %

Dry Hop	Summit	15 g	7 day(s)	10 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile
Gozdawa WC	Ale	Dry	100 g	Gozdawa

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	3 g	Boil	15 min