

Domowa IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **57**
- SRM **8.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **81 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (66.7%)	85 %	7
Grain	Pilzneński	1 kg (14.8%)	81 %	4
Grain	Monachijski	0.75 kg (11.1%)	80 %	16
Grain	Caramel/Crystal Malt - 40L	0.5 kg (7.4%)	74 %	79

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	45 min	6 %
Boil	Cascade	15 g	30 min	6 %
Boil	citra	30 g	15 min	15 %
Whirlpool	Citra	15 g	30 min	12 %
Whirlpool	Simcoe	15 g	30 min	13.2 %
Whirlpool	Amarillo	15 g	30 min	9.5 %
Whirlpool	Mosaic	15 g	30 min	10 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Amarillo	40 g	4 day(s)	9.5 %

Dry Hop	Mosaic	40 g	4 day(s)	10 %
Dry Hop	Simcoe	40 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile