

# EVA-IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **3 %**
- Size with trub loss **36.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **44 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **27.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **44 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (54.1%)	85 %	7
Grain	Płatki owsiane	0.25 kg (2.7%)	85 %	3
Grain	Płatki pszeniczne	2 kg (21.6%)	85 %	3
Grain	Weyermann - Vienna Malt	2 kg (21.6%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	35 g	30 min	14 %
Aroma (end of boil)	Azacca	35 g	20 min	14 %
Dry Hop	Citra	90 g	3 day(s)	12 %
Dry Hop	Azacca	50 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Notes

- Zaznacz sobie na garze ile to 29 litrów

Zaznacz sobie na garze ile to 35 litrów  
*Oct 20, 2020, 10:20 PM*