

Funktown IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **67**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (75.8%)	81 %	4
Grain	Płatki owsiane	0.4 kg (6.1%)	85 %	3
Grain	Pszeniczny	1 kg (15.2%)	85 %	4
Grain	Pale Cookie	0.2 kg (3%)	72 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Boil	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Mosaic	60 g	5 min	10 %
Aroma (end of boil)	Mosaic	70 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Funktown Pale Ale	Ale	Liquid	1000 ml	The yeast bay