

# GC IPA

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (58.8%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (29.4%)	81 %	6
Grain	Rice, Flaked	0.4 kg (11.8%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	7 g	60 min	15 %
Boil	Galaxy	15 g	10 min	15 %
Boil	Citra	15 g	10 min	12 %
Dry Hop	Galaxy	22 g	3 day(s)	15 %
Dry Hop	Citra	15 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Wheat	Slant	500 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	15 g	Boil	10 min
Spice	kolendra	7 g	Boil	10 min