

# IDAHO IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.14 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **1 min**
- Temp **66 C**, Time **45 min**
- Temp **74 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **1 min** at **68C**
- Keep mash **20 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (57.1%)	81 %	4
Grain	Briess - Carapils Malt	2 kg (28.6%)	74 %	3
Grain	Rice, Flaked	1 kg (14.3%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	15 g	60 min	15.5 %
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Whirlpool	Idaho 7	20 g	5 min	12.7 %
Dry Hop	Idaho 7	80 g	7 day(s)	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11.5 g	Mangrove Jack's

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- KLEIKOWANIE PŁATKÓW RYŻOWYCH  
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