

# Ilpa

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **95**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **26.9 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (48.2%)	80 %	4
Grain	Pszeniczny	2.4 kg (28.9%)	85 %	4
Grain	Płatki pszeniczne	0.3 kg (3.6%)	85 %	3
Grain	Płatki owsiane	0.8 kg (9.6%)	85 %	3
Grain	płatki jęczmienne	0.4 kg (4.8%)	85 %	3
Sugar	cukier	0.4 kg (4.8%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	13 %
Boil	Chinook	0 g	60 min	13 %
Aroma (end of boil)	Citra	50 g	1 min	12 %
Aroma (end of boil)	Mosaic	50 g	1 min	10 %
Aroma (end of boil)	Galaxy	50 g	1 min	15 %
Whirlpool	Citra	50 g	0 min	12 %
whirlpool 80stC ~20min				
Whirlpool	Mosaic	50 g	0 min	10 %
Whirlpool	Galaxy	50 g	0 min	15 %
Dry Hop	Mosaic	100 g	2 day(s)	10 %

Dry Hop	Citra	100 g	2 day(s)	12 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %