

## IPA 0.1

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **5.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.2 liter(s)**

### Steps

- Temp **56 C**, Time **10 min**
- Temp **62 C**, Time **35 min**
- Temp **70 C**, Time **25 min**

### Mash step by step

- Heat up **18.5 liter(s)** of strike water to **61.5C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **70C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

| Type                       | Name                        | Amount        | Yield | EBC |
|----------------------------|-----------------------------|---------------|-------|-----|
| Grain                      | Viking Pale Ale malt        | 5 kg (80.6%)  | 80 %  | 5   |
| Grain                      | Strzegom Monachijski typ II | 0.5 kg (8.1%) | 79 %  | 22  |
| Grain                      | Carahell                    | 0.2 kg (3.2%) | 77 %  | 26  |
| Adjunct                    | Płatki pszeniczne           | 0.25 kg (4%)  | 85 %  | 3   |
| dodać przy temperaturze 62 |                             |               |       |     |
| Adjunct                    | płatki jęczmienne           | 0.25 kg (4%)  | --- % | 5   |
| dodać przy temperaturze 62 |                             |               |       |     |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Equinox | 25 g   | 55 min | 13.1 %     |
| Boil    | Ahtanum | 10 g   | 30 min | 5 %        |
| Boil    | Jarrylo | 5 g    | 30 min | 15 %       |
| Boil    | Equinox | 5 g    | 10 min | 13.1 %     |
| Boil    | Ahtanum | 10 g   | 10 min | 5 %        |
| Boil    | Jarrylo | 5 g    | 10 min | 15 %       |

|                     |         |      |          |        |
|---------------------|---------|------|----------|--------|
| Aroma (end of boil) | Equinox | 5 g  | 5 min    | 13.1 % |
| Aroma (end of boil) | Ahtanum | 15 g | 5 min    | 5 %    |
| Aroma (end of boil) | Jarrylo | 5 g  | 5 min    | 15 %   |
| Dry Hop             | Equinox | 15 g | 7 day(s) | 13.1 % |
| Dry Hop             | Ahtanum | 15 g | 7 day(s) | 5 %    |
| Dry Hop             | Jarrylo | 5 g  | 7 day(s) | 15 %   |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |