

# IPA #1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **550 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **592.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **396 liter(s)**
- Total mash volume **506 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **396 liter(s)** of strike water to **55.3C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **306.3 liter(s)** of **76C** water or to achieve **592.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	70 kg (63.6%)	81 %	4
Grain	Płatki owsiane	40 kg (36.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	100 g	60 min	13.1 %
First Wort	Amarillo	100 g	60 min	9.5 %
Whirlpool	Mosaic	300 g	10 min	10 %
Whirlpool	Citra	300 g	10 min	12 %
Whirlpool	Equinox	1000 g	10 min	13.1 %
Whirlpool	Amarillo	1000 g	10 min	9.5 %
Dry Hop	Citra	1000 g	3 day(s)	12 %
Dry Hop	Mosaic	1000 g	3 day(s)	10 %
Dry Hop	Amarillo	500 g	3 day(s)	9.5 %
Dry Hop	Equinox	500 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp095	Ale	Liquid	1500 ml	---

### Notes

- Fermentacja:  
Początek: 18 C  
Koniec: 21 C  
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