

# IPA 1

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **65**
- SRM **10.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.4 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**

## Mash step by step

- Heat up **1.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Sparge using **25.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (37.8%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (37.8%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.5 kg (11.1%)	80 %	36
Grain	Weyermann - Carapils	0.3 kg (6.7%)	78 %	4
Grain	Carahell	0.3 kg (6.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Chinook	15 g	60 min	10.6 %
Boil	Cascade PL	30 g	30 min	7.8 %
Boil	Mosaic	15 g	30 min	10 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Boil	Mosaic	10 g	0 min	10 %
Dry Hop	Citra	40 g	4 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Dry	11.5 g	---