

# ipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **48**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (74.2%)	80 %	5
Grain	Carahell	0.3 kg (9.7%)	77 %	26
Grain	Caramunich® typ I	0.1 kg (3.2%)	73 %	80
Grain	Platki orkiszowe	0.2 kg (6.5%)	80 %	4
Grain	Platki owsiane	0.2 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Simcoe	5 g	10 min	13.2 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Whirlpool	Cascade	20 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8 g	Fermentis