

# ipa

- Gravity **17.5 BLG**
- ABV ---
- IBU **70**
- SRM **11.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (45.5%)	80 %	4
Grain	Strzegom Monachijski typ I	0.9 kg (20.5%)	79 %	16
Grain	Strzegom Wiedeński	0.9 kg (20.5%)	79 %	10
Grain	Caraamber	0.4 kg (9.1%)	75 %	59
Grain	Pszeniczny	0.2 kg (4.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13 %
Boil	Chinook	15 g	60 min	13 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Simcoe	15 g	5 min	13.2 %
Dry Hop	Simcoe	15 g	10 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Slant	500 ml	Danstar
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