

IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **62**
- SRM **8.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.4 kg (78.6%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (17.9%) | 85 % | 4 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.6%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 50 g | 50 min | 10 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 15 g | 1 min | 12 % |
| Dry Hop | Citra | 15 g | 7 day(s) | 12 % |
| Aroma (end of boil) | Cascade | 15 g | 1 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us04 | Ale | Dry | 10 g | --- |