

# Ipa

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **60**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (100%) | 80 %  | 4   |

## Hops

| Use for             | Name  | Amount | Time      | Alpha acid |
|---------------------|-------|--------|-----------|------------|
| Boil                | ctz   | 50 g   | 30 min    | 15.8 %     |
| Aroma (end of boil) | Ctz   | 50 g   | 2 min     | 15.8 %     |
| Dry Hop             | Citra | 100 g  | 10 day(s) | 12 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 200 ml | ---        |