

## IPA 14

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- Gravity **14.7 BLG**
- ABV ---
- IBU **60**
- SRM **7.3**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.9 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (43.1%)	81 %	4
Grain	Monachijski	2.5 kg (49%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.4 kg (7.8%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar