

# IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	6 kg (80%)	80 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (6.7%)	79 %	16
Grain	Płatki owsiane	1 kg (13.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Citra	20 g	15 min	12 %
Boil	Cascade	20 g	15 min	6 %
Aroma (end of boil)	Sabro	20 g	0 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale us-05	Ale	Slant	150 ml	---

## Notes

- Wysładzenie woda 76C-80C max  
*Apr 29, 2022, 11:14 AM*