

# ipa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (97.4%)	80 %	5
Grain	Strzegom Bursztynowy	0.2 kg (2.6%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	15 min	12 %
Boil	Mosaic	30 g	15 min	10 %
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %
Boil	Magnum	15 g	60 min	13.5 %
Boil	chinook	15 g	45 min	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---