

## IPA 16

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **47**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **33 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (63.6%)	80 %	5
Grain	Słód pszeniczny Bestmalz	3 kg (27.3%)	82 %	5
Grain	Płatki owsiane	1 kg (9.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Boil	Citra	40 g	20 min	12 %
Aroma (end of boil)	Citra	37.5 g	0 min	12 %
Dry Hop	Citra	75 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis