

Ipa 2024

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **96**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **32.6 liter(s)**

Steps

- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **25.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (62.1%) | 82 % | 4 |
| Grain | Pszeniczny | 0.5 kg (6.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (13.8%) | 60 % | 3 |
| Grain | Monachijski | 0.5 kg (6.9%) | 80 % | 16 |
| Grain | Viking Pale Ale malt | 0.5 kg (6.9%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.25 kg (3.4%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Lunga | 40 g | 60 min | 12.5 % |
| Whirlpool | Talus | 30 g | 60 min | 7.4 % |
| Whirlpool | Simcoe | 30 g | 60 min | 14.4 % |
| Whirlpool | Strata | 30 g | 60 min | 14 % |
| Dry Hop | Talus | 70 g | 5 day(s) | 7.4 % |
| Dry Hop | Simcoe | 70 g | 5 day(s) | 14.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |