

IPA 24

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **71**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (75%)	80 %	5
Grain	Oats, Flaked	0.5 kg (8.3%)	80 %	2
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	13.4 %
Boil	Centennial	25 g	15 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	100 ml	Omega