

IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **21**
- SRM **18.8**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.5 kg (41.7%)	79 %	22
Grain	Pszeniczny	1.5 kg (41.7%)	85 %	4
Grain	Karmelowy Czerwony	0.4 kg (11.1%)	75 %	59
Grain	Strzegom Czekoladowy jasny	0.2 kg (5.6%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	trident	10 g	30 min	14 %
Boil	triumph	10 g	5 min	6 %
Dry Hop	triumph	10 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	5 g	Gozdawa