

# IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **33**
- SRM **7.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (95.9%)	80 %	5
Grain	Aroma CastleMalting	0.3 kg (4.1%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	60 min	10.5 %
Boil	Challenger	15 g	15 min	7 %
Boil	Fuggles	15 g	3 min	4.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	---

## Notes

- Gips dodany od początku zacierania

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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