

ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **69C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (95.2%)	85 %	7
Grain	Weyermann - Caraamber	0.25 kg (4.8%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	45 min	8.4 %
Boil	Simcoe	25 g	15 min	11.3 %
Boil	Chinook	25 g	15 min	10.6 %
Boil	Simcoe	25 g	5 min	11.3 %
Boil	Chinook	25 g	5 min	10.6 %
Boil	Sladek	15 g	45 min	8.15 %