

# IPA

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **57**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **50 min**

## Mash step by step

- Heat up **28.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **50 min** at **66C**
- Sparge using **36.9 liter(s)** of **76C** water or to achieve **55.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale          | 5 kg (53.2%)  | 79 %  | 6   |
| Grain | Strzegom Pilzneński        | 1 kg (10.6%)  | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (10.6%)  | 79 %  | 16  |
| Grain | Żytni                      | 1 kg (10.6%)  | 85 %  | 8   |
| Grain | Słód owsiany Fawcett       | 1 kg (10.6%)  | 61 %  | 5   |
| Grain | Płatki owsiane             | 0.4 kg (4.3%) | 60 %  | 3   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Equinox  | 50 g   | 60 min | 13.1 %     |
| Boil    | Amarillo | 30 g   | 30 min | 9.5 %      |
| Boil    | Citra    | 30 g   | 15 min | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| 05   | Ale  | Dry  | 22 g   | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 20 g   | Boil    | 15 min |