

# Ipa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (33.3%)	80 %	4
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Citra	30 g	15 min	12 %
Boil	Amarillo	30 g	15 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---