

# IPA

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- Gravity **15.2 BLG**
- ABV ---
- IBU **72**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **44.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **44.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7.5 kg (78.9%)	80 %	7
Grain	Weyermann pszeniczny jasny	1 kg (10.5%)	80 %	6
Grain	Strzegom Monachijski typ I	0.7 kg (7.4%)	79 %	16
Grain	Cara Gold Castlemalting	0.3 kg (3.2%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	60 g	60 min	12.8 %
Boil	Citra	40 g	15 min	12.4 %
Boil	Simcoe	40 g	10 min	13.1 %
Boil	Citra	10 g	10 min	12.4 %
Aroma (end of boil)	Simcoe	20 g	1 min	13.1 %
Aroma (end of boil)	Citra	10 g	1 min	12.4 %
Dry Hop	Citra	50 g	4 day(s)	12.4 %
Dry Hop	Amarillo	50 g	4 day(s)	8.8 %

Dry Hop	Simcoe	50 g	4 day(s)	13.1 %
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## Yeasts

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