

# IPA

---

- Gravity **11.7 BLG**
- ABV ---
- IBU **50**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (100%)	79 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	12.8 %
Boil	Chinook	10 g	25 min	12.8 %
Aroma (end of boil)	Chinook	10 g	20 min	12.8 %
Aroma (end of boil)	Equinox	10 g	15 min	13.4 %
Aroma (end of boil)	Amarillo	5 g	15 min	8.8 %
Aroma (end of boil)	Equinox	10 g	5 min	13.4 %
Aroma (end of boil)	Amarillo	5 g	5 min	8.8 %
Aroma (end of boil)	Equinox	10 g	0 min	13.4 %
Aroma (end of boil)	Amarillo	5 g	0 min	8.8 %

## Yeasts

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

## Notes

- chłodnica  
*Apr 25, 2017, 1:49 PM*