

# Ipa

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **70**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (40%)	80 %	4
Grain	Strzegom Pale Ale	4 kg (40%)	79 %	6
Grain	Weyermann - Carapils	1 kg (10%)	78 %	4
Grain	Pszeniczny	1 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Mues	50 g	15 min	14 %
Boil	Miesz	50 g	10 min	12 %
Boil	Miesz	50 g	5 min	11 %
Aroma (end of boil)	Miesz	50 g	0 min	12 %
Whirlpool	Miesz	80 g	40 min	13 %