

# IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	4 kg (59.7%)	78 %	6
Grain	Simpsons - Golden Promise	2 kg (29.9%)	81 %	4
Grain	Caramel/Crystal Malt - 10L	0.2 kg (3%)	75 %	20
Grain	Jęczmień niesłodowany	0.5 kg (7.5%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Amarillo	50 g	20 min	9.5 %
Boil	Simcoe	25 g	20 min	13.2 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Mosaic	40 g	7 day(s)	10 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %
Dry Hop	Galaxy	25 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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