

IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **56**
- SRM **5.5**
- 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 **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **66 C**, Time **25 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **25 min** at **66C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (51.7%)	80 %	6
Grain	Strzegom Monachijski typ I	1 kg (17.2%)	79 %	16
Grain	Słód owsiany Fawcett	0.5 kg (8.6%)	61 %	5
Grain	Weyermann - Carapils	0.3 kg (5.2%)	78 %	4
Adjunct	płatki jęczmienne	1 kg (17.2%)	1 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	11 g	60 min	6 %
Boil	Citra	11 g	60 min	13 %
Boil	Mosaic	11 g	30 min	10 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Citra	20 g	10 min	13 %
Aroma (end of boil)	Cascade	25 g	5 min	6 %
Dry Hop	Citra	19 g	7 day(s)	13 %

Dry Hop	Mosaic	19 g	7 day(s)	10 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale