

IPA #8

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **507.5 liter(s)**
- Total mash volume **652.5 liter(s)**

Steps

- Temp **51 C**, Time **5 min**
- Temp **70 C**, Time **60 min**
- Temp **81 C**, Time **1 min**

Mash step by step

- Heat up **507.5 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **5 min** at **51C**
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **81C**
- Sparge using **260.2 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 70 kg (48.3%) | 81 % | 4 |
| Grain | Weyermann - Pale Wheat Malt | 40 kg (27.6%) | 85 % | 5 |
| Grain | Płatki owsiane | 30 kg (20.7%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 5 kg (3.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Whirlpool | Citra | 2500 g | 10 min | 12.2 % |
| Whirlpool | Azacca | 1000 g | 10 min | 12 % |