

# IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **75**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (83.9%)	80 %	5
Grain	Żytni	1 kg (12.9%)	85 %	8
Grain	Strzegom Monachijski typ II	0.25 kg (3.2%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	60 g	60 min	13.2 %
Boil	Mosaic	30 g	15 min	10 %
Dry Hop	Citra	90 g	5 day(s)	12 %
Dry Hop	Mosaic	60 g	5 day(s)	10 %

## Yeasts

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