

# IPA BA

- Gravity **14.7 BLG**
- ABV ---
- IBU **51**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (93.5%)	79 %	6
Grain	Weyermann - Carapils	0.35 kg (6.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Whirlpool	Columbus/Tomahawk/Zeus	25 g	0 min	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	5 day(s)	15.5 %
Dry Hop	Saaz (Czech Republic)	10 g	5 day(s)	4.5 %
Whirlpool	Saaz (Czech Republic)	20 g	0 min	4.5 %
Aroma (end of boil)	Palisade	30 g	10 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	Żelatyna	5 g	Secondary	3 day(s)
Other	Glukoza	130 g	Bottling	---