

# Ipa dena

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **52 C**, Time **10 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.2 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (80.9%)	80 %	5
Grain	Pszeniczny	1 kg (14.7%)	85 %	4
Grain	Strzegom Karmel 150	0.3 kg (4.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Boil	Citra	30 g	15 min	12 %
Whirlpool	Citra	36 g	3 min	12 %
Dry Hop	Cascade	100 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	100 ml	---