

IPA sripa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **59**
- SRM **7.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 7.2 kg (88.9%) | 85 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (3.1%) | 70 % | 30 |
| Grain | Pszeniczny | 0.5 kg (6.2%) | 85 % | 4 |
| Grain | Strzegom Czekoladowy 400 | 0.15 kg (1.9%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Palisade | 50 g | 60 min | 7.8 % |
| Boil | Ekuanot | 25 g | 40 min | 16.1 % |
| Boil | Amarillo | 25 g | 10 min | 6 % |
| Boil | Centennial | 25 g | 15 min | 10.1 % |
| Dry Hop | Centennial | 25 g | 7 day(s) | 10.1 % |
| Dry Hop | Amarillo | 25 g | 7 day(s) | 6 % |

Yeasts

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