

## IPA test 2.0

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **48**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (76.8%)	80 %	5
Grain	Pszeniczny	0.6 kg (10.7%)	75 %	4
Grain	Strzegom Karmel 30	0.2 kg (3.6%)	75 %	30
Sugar	Glukoza	0.5 kg (8.9%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	20 g	45 min	14 %
Boil	Ekuanot	30 g	15 min	14 %
Aroma (end of boil)	Ekuanot	75 g	1 min	14 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Ekuanot	50 g	4 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	safale