

IPA v20 #143 2025

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **58**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **25.7 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **84.1 %**
- Liquor-to-grist ratio **3.27 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **7 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **7 min** at **77C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale - viking	2.9 kg (63%)	80 %	5.5
Grain	pszeniczny - bestmalz	0.25 kg (5.4%)	82 %	5
Grain	wiedeński - viking	0.7 kg (15.2%)	79 %	8.6
Grain	monachijski I - viking	0.7 kg (15.2%)	79 %	16
Grain	karmelowy 150 - viking	0.05 kg (1.1%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11.5 %
Boil	CTZ	30 g	15 min	10.7 %
Aroma (end of boil)	Centennial	50 g	5 min	10.5 %
Aroma (end of boil)	Sabro	10 g	5 min	14.9 %
Aroma (end of boil)	Mosaic	40 g	1 min	9.5 %
Dry Hop	Centennial	40 g	2 day(s)	10.5 %
Dry Hop	Mosaic	20 g	2 day(s)	9.5 %
Dry Hop	Sabro	20 g	2 day(s)	14.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	150 ml	White Labs
2-dniowa gęstwa				

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	3 g	Mash	---
Water Agent	kwask mlekowy 80% [ml]	4.36 g	Mash	---
Water Agent	chlerek wapnia [ml]	0 g	Mash	---
Water Agent	epsom	0.5 g	Mash	---
Water Agent	mech irlandzki	3 g	Boil	15 min
Water Agent	kwask askorbinowy	3.4 g	Bottling	---