

# ipa18

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **90**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	4 kg (48.2%)	80 %	4
Grain	Pszeniczny Weyermann	2.4 kg (28.9%)	85 %	4
Grain	Rice, Flaked	0.5 kg (6%)	70 %	2
Grain	Płatki owsiane	0.4 kg (4.8%)	85 %	3
Grain	Płatki jęczmienne	0.4 kg (4.8%)	85 %	3
Grain	Rye, Flaked	0.4 kg (4.8%)	78.3 %	4
Grain	Carahell	0 kg	77 %	26
Sugar	cukier	0.2 kg (2.4%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	70 g	60 min	13 %
Boil	Chinook	30 g	40 min	13 %
Aroma (end of boil)	Galaxy	50 g	1 min	15 %
Aroma (end of boil)	Citra	50 g	1 min	12 %
Whirlpool	Mosaic	50 g	0 min	10 %
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Whirlpool	Galaxy	50 g	0 min	15 %
Dry Hop	Mosaic	150 g	3 day(s)	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Galaxy	150 g	3 day(s)	15 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis