

ipataka

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **77**
- SRM **10.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **31.1 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **12 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **12 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Pale Ale Castlemalting | 5 kg (74.1%) | 79 % | 8.5 |
| Grain | Castlemalting Melanoidynowy | 0.5 kg (7.4%) | 81 % | 80 |
| Grain | Castlemalting - Cara Clair | 0.5 kg (7.4%) | 78 % | 9 |
| Grain | Weyermann - Carared | 0.75 kg (11.1%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Simcoe | 40 g | 50 min | 12.9 % |
| Boil | Cascade | 30 g | 10 min | 7.1 % |
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| Aroma (end of boil) | Citra | 30 g | 5 min | 12.9 % |
| Dry Hop | Cascade | 40 g | 7 day(s) | 7.1 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 12.9 % |
| Dry Hop | Simcoe | 10 g | 7 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |