

# ipka 15blg

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **23**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **79C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (58.8%)	80 %	7
Grain	pszenica	0.5 kg (9.8%)	50 %	---
Grain	Weyermann - Carapils	0.3 kg (5.9%)	78 %	4
Grain	Strzegom Monachijski typ II	1 kg (19.6%)	79 %	22
Grain	Płatki owsiane	0.3 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	10 min	10 %
Aroma (end of boil)	pink boots blend	30 g	1 min	12.8 %
Whirlpool	Enigma (AUS)	20 g	10 min	17.2 %
Dry Hop	Enigma (AUS)	40 g	2 day(s)	17.2 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Dry Hop	pink boots blend	30 g	2 day(s)	12.8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Slant	100 ml	---