

# IPKUCH

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **41**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **70 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **25 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.4 kg (80.6%)	82 %	4
Grain	Płatki pszeniczne	0.5 kg (7.5%)	60 %	3
Grain	Płatki owsiane	0.4 kg (6%)	60 %	3
Grain	Castle Malting wheat	0.4 kg (6%)	85 %	5.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	13.4 %
Boil	Citra	10 g	20 min	12.7 %
Aroma (end of boil)	Citra	30 g	1 min	12.7 %
Aroma (end of boil)	Nelson Sauvín	30 g	1 min	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa us-05	Ale	Liquid	300 ml	Fermentis