

IPOZAUUR 70

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **67**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|--------------|-------|-----|
| Grain | Pale Ale Low Colour MARIS OTTER | 4 kg (66.7%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (16.7%) | 82 % | 5 |
| Grain | Słód Pilznieński 1 kg Viking Malt | 1 kg (16.7%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 12.4 % |
| Boil | Ekuanot | 20 g | 30 min | 13.1 % |
| Boil | Citra | 30 g | 10 min | 13.7 % |
| Boil | WAI-ITI | 40 g | 10 min | 2.8 % |
| Boil | Mandarina Bavaria | 40 g | 5 min | 7.6 % |
| Whirlpool | Citra | 20 g | 0 min | 13.7 % |
| Whirlpool | WAI-ITI | 10 g | 0 min | 2.8 % |
| Whirlpool | Mandarina Bavaria | 10 g | 0 min | 7.6 % |
| Dry Hop | Ekuanot | 30 g | 7 day(s) | 13.1 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 20 g | 7 day(s) | 12.4 % |

| | | | | |
|---------|---------|------|----------|-----|
| Dry Hop | Cascade | 15 g | 7 day(s) | 6 % |
|---------|---------|------|----------|-----|

Yeasts

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