

# Japan IPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **85**
- SRM **11.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Zakwaszający	0.5 kg (9.1%)	58.7 %	14
Grain	Pilzneński	3 kg (54.5%)	75.29 %	7
Grain	Wheat Malt, Ger	1 kg (18.2%)	84 %	9
Grain	Karmelowy 30	0.5 kg (9.1%)	72.6 %	79
Grain	płatki ryżowe	0.5 kg (9.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	30 g	60 min	15 %
Boil	Sorachi Ace	25 g	15 min	13 %
Boil	Pacific Gem	20 g	10 min	15 %
Boil	Sorachi Ace	15 g	5 min	13 %
Boil	Sorachi Ace	10 g	1 min	13 %
Dry Hop	Sorachi Ace	50 g	7 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast Yeast	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	5 min