

# Moja IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (20%)	80 %	5
Adjunct	Płatki owsiane	0.5 kg (10%)	85 %	3
Adjunct	Płatki pszeniczne	0.5 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	50 min	12.3 %
Boil	Mosaic	35 g	10 min	12.3 %
Whirlpool	Citra	20 g	10 min	12 %
Whirlpool	Cascade	20 g	10 min	7.1 %
Dry Hop	Cascade	50 g	4 day(s)	7.1 %
Dry Hop	Citra	50 g	4 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	Mangrove Jack's