

Moja ipa

- Gravity **13.1 BLG**
- ABV ---
- IBU **37**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **58 C**, Time **0 min**
- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **0 min** at **58C**
- Keep mash **45 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (16.7%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	15.5 %
Dry Hop	Mosaic	50 g	14 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's