

My IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **48**
- SRM **7.5**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **35.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **27.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (59.2%) | 75 % | 5 |
| Grain | Słód Pilzneński | 1 kg (11.8%) | 75 % | 3.5 |
| Grain | Karmelowy Czerwony | 0.45 kg (5.3%) | 75 % | 50 |
| Adjunct | Płatki owsiane | 0.5 kg (5.9%) | 85 % | 3 |
| Grain | Strzegom Monachijski typ I | 1 kg (11.8%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.5 kg (5.9%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 50 g | 60 min | 11.7 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale | Dry | 69 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | gips piwowarski | 5 g | Mash | --- |