

pijalna IPA 6000 I

- Gravity **16.1 BLG**
- ABV ---
- IBU **39**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **3000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3150 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3795 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2467.5 liter(s)**
- Total mash volume **3290 liter(s)**

Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **2467.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **2150 liter(s)** of **76C** water or to achieve **3795 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	660 kg (80.2%)	81 %	4
Grain	Monachijski	37.5 kg (4.6%)	80 %	16
Grain	Pszeniczny	75 kg (9.1%)	85 %	4
Grain	Viking Carabody	50 kg (6.1%)	75 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	1500 g	60 min	15.5 %
Boil	Simcoe	2500 g	20 min	13.2 %
Boil	Citra	2500 g	15 min	12 %
Aroma (end of boil)	Citra	2500 g	1 min	12 %
Aroma (end of boil)	Simcoe	2500 g	1 min	13.2 %
Dry Hop	Citra	10000 g	3 day(s)	12 %
Dry Hop	Simcoe	10000 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Dry	3500 g	fermentis
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