

# Spring IPA

- Gravity **15 BLG**
- ABV ---
- IBU **89**
- SRM **13.1**
- Style **American IPA**

## Batch size

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

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **-14.6 liter(s)** of **76C** water

## Fermentables

| Type  | Name            | Amount | Yield | EBC |
|-------|-----------------|--------|-------|-----|
| Grain | Pale Ale        | 4 kg   | 80 %  | 4   |
| Grain | Monachijski     | 0.5 kg | 80 %  | 20  |
| Grain | Karmelowy jasny | 0.5 kg | 75 %  | 150 |
| Grain | Pszeniczny      | 0.4 kg | 85 %  | 4   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 17.4 %     |
| Boil                | Magnum                 | 20 g   | 60 min   | 12 %       |
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 20 min   | 17.4 %     |
| Boil                | lunga                  | 10 g   | 20 min   | 11 %       |
| Boil                | Cascade                | 15 g   | 0 min    | 6 %        |
| Aroma (end of boil) | Citra                  | 10 g   | 0 min    | 12 %       |
| Dry Hop             | Citra                  | 40 g   | 4 day(s) | 12 %       |
| Dry Hop             | Mosaic                 | 50 g   | 4 day(s) | 10 %       |
| Dry Hop             | Cascade                | 10 g   | 4 day(s) | 6 %        |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-05 | Ale         | Slant       | 100 ml        | Safale            |

### **Extras**

| <b>Type</b> | <b>Name</b>     | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-----------------|---------------|----------------|-------------|
| Water Agent | Gips piwowarski | 15 g          | Mash           | ---         |