

Stand by IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **62**
- SRM **12.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **64 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80%)	80 %	5
Grain	Monachijski	1 kg (16%)	80 %	16
Grain	Karmelowy	0.25 kg (4%)	50 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Simcoe	15 g	40 min	13.2 %
Boil	Cascade	20 g	20 min	6 %
Boil	Simcoe	15 g	5 min	13.2 %
Boil	Cascade	15 g	1 min	6 %
Dry Hop	Citra	15 g	14 day(s)	12 %
Dry Hop	Citra	15 g	14 day(s)	12 %
Dry Hop	Cascade	15 g	6 day(s)	6 %
Dry Hop	Citra	15 g	6 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---