

Summer IPA

- Gravity **13.9 BLG**
- ABV ---
- IBU **83**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński | 4 kg (80%) | 81 % | 4 |
| Grain | Strzegom Karmel 30 | 0.5 kg (10%) | 75 % | 30 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10%) | 79 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Summit | 30 g | 60 min | 15.8 % |
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Summit | 10 g | 30 min | 15.8 % |
| Whirlpool | Mosaic | 10 g | 0 min | 10 % |
| Whirlpool | Simcoe | 10 g | 0 min | 13 % |
| Dry Hop | Galaxy | 60 g | 4 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale | Slant | 100 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | Gips piwowarski | 10 g | Mash | --- |