

# Toudi 3C IPA

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **81**
- SRM **10**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **71C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Strzegom Karmel 150	0.5 kg (7.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Centennial	20 g	60 min	10.5 %
Boil	Citra	10 g	20 min	12 %
Boil	Centennial	20 g	20 min	10.5 %
Boil	Cascade	20 g	20 min	6 %
Boil	Citra	10 g	10 min	12 %
Boil	Centennial	20 g	10 min	10.5 %
Boil	Cascade	20 g	10 min	6 %
Whirlpool	Citra	20 g	1 min	12 %
Whirlpool	Cascade	20 g	1 min	6 %

## Yeasts

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