

# Turbo IPA

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- Gravity **16.1 BLG**
- ABV ---
- IBU **48**
- SRM **30.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 7.5 kg (68.2%) | 80 %  | 7   |
| Grain | Pszeniczny             | 1 kg (9.1%)    | 85 %  | 4   |
| Grain | Caraaroma              | 1 kg (9.1%)    | 78 %  | 400 |
| Grain | pale cara              | 0.5 kg (4.5%)  | 80 %  | 9   |
| Grain | Fawcett - Crystal      | 1 kg (9.1%)    | 70 %  | 160 |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Iunga                  | 30 g   | 60 min   | 11 %       |
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 45 min   | 14.5 %     |
| Boil    | Simcoe                 | 25 g   | 15 min   | 13.2 %     |
| Boil    | Citra                  | 25 g   | 0 min    | 12 %       |
| Dry Hop | Citra                  | 25 g   | 5 day(s) | 12 %       |
| Boil    | Summer                 | 25 g   | 0 min    | 6.4 %      |
| Boil    | Kohatu                 | 25 g   | 3 min    | 7.8 %      |
| Dry Hop | Summer                 | 25 g   | 6 day(s) | 6.4 %      |
| Dry Hop | Kohatu                 | 25 g   | 6 day(s) | 7.8 %      |

|         |         |      |          |     |
|---------|---------|------|----------|-----|
| Dry Hop | mouteka | 25 g | 6 day(s) | 8 % |
|---------|---------|------|----------|-----|

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |