

# A ipa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **70**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale                       | 2.2 kg (38.6%) | 80 %  | 8   |
| Grain | Castle Malting - Pilsneński 6-rzędowy | 2.8 kg (49.1%) | 80 %  | 5   |
| Grain | Pszeniczny                            | 0.5 kg (8.8%)  | 85 %  | 4   |
| Grain | Strzegom Karmel 150                   | 0.2 kg (3.5%)  | 75 %  | 150 |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Sabro    | 15 g   | 50 min   | 15 %       |
| Boil    | Citra    | 15 g   | 30 min   | 12 %       |
| Boil    | Amarillo | 15 g   | 30 min   | 9.5 %      |
| Boil    | Mosaic   | 15 g   | 30 min   | 10 %       |
| Boil    | Mosaic   | 15 g   | 10 min   | 10 %       |
| Boil    | Citra    | 15 g   | 10 min   | 12 %       |
| Boil    | Amarillo | 15 g   | 10 min   | 9.5 %      |
| Dry Hop | Sabro    | 20 g   | 4 day(s) | 15 %       |
| Dry Hop | Amarillo | 20 g   | 4 day(s) | 9.5 %      |

|         |        |      |          |      |
|---------|--------|------|----------|------|
| Dry Hop | Mosaic | 20 g | 4 day(s) | 10 % |
|---------|--------|------|----------|------|

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 50 ml  | Fermentis  |