Strata IPA

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **45**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	8 kg *(84.2%)*	80 %	7
Grain	Płatki pszeniczne	0.5 kg *(5.3%)*	60 %	3
Grain	Płatki owsiane	0.5 kg *(5.3%)*	60 %	3
Grain	Płatki ryżowe	0.5 kg *(5.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	30 g	30 min	13.6 %
Aroma (end of boil)	Strata	60 g	10 min	13.6 %
Dry Hop	Strata	90 g	7 day(s)	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.