

## #11 IPA

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- Gravity **12.6 BLG**
- ABV ---
- IBU **45**
- SRM **5.2**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **63 C**, Time **55 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **55 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (60%)	79 %	6
Grain	Pszeniczny	2 kg (40%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	40 min	13.6 %
Boil	ADHA 484	15 g	15 min	10.6 %
Aroma (end of boil)	ADHA 484	15 g	10 min	10.6 %
Aroma (end of boil)	ADHA 484	15 g	5 min	10.6 %
Whirlpool	ADHA 484	15 g	10 min	10.6 %
Dry Hop	ADHA 484	40 g	7 day(s)	10.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	11 g	---