

## 20. IPA by Dziełak

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- Gravity **16 BLG**
- ABV ---
- IBU **77**
- SRM **13.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.08 liter(s)**
- Total mash volume **33.44 liter(s)**

### Steps

- Temp **53 C**, Time **1 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **25.08 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **1 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **71C**
- Keep mash **10 min** at **77C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (Weyermann)	6.7 kg	82.23 %	7
Grain	Wheat Malt, Ger	0.8 kg	84 %	9
Grain	Munich Malt	0.6 kg	80 %	46
Grain	Castle Malting Cara Gold 120	0.26 kg	78 %	319

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	New Port	50 g	70 min	10.7 %
Boil	Columbus (Tomahawk)	30 g	15 min	14 %
Boil	Centennial	50 g	10 min	10 %
Boil	Simcoe	30 g	5 min	13 %
Boil	Eureka	30 g	1 min	18 %
Dry Hop	Amarillo	60 g	5 day(s)	9.2 %
Dry Hop	Eureka	50 g	5 day(s)	18 %
Dry Hop	Simcoe	50 g	5 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
American Ale II	Ale	Liquid	124 ml	Wyeast Labs