

#26 Mix IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **9.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.93 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **-9.1 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|------|
| Grain | Słodownia Strzegom - pale ale | 2.5 kg (54.9%) | 79 % | 6 |
| Grain | Słodownia Strzegom - karmelowy czerwony | 0.2 kg (4.4%) | 76 % | 40 |
| Grain | Słodownia Strzegom - monachijski I | 1 kg (22%) | 79 % | 12 |
| Grain | Słodownia Strzegom - pilzneński | 0.8 kg (17.6%) | 80 % | 3 |
| Grain | Słodownia Strzegom - czekoladowy 1200 | 0.05 kg (1.1%) | 70 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertau | 30 g | 5 min | 4.5 % |
| Boil | Chinook | 20 g | 5 min | 13 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|---------|--------|------------|
| FM54 - Gorączka kalifornijska | Ale | Culture | --- g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 0 g | Boil | 0 min |