

## #3 SP IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **40 min**
- Evaporation rate **5 %/h**
- Boil size **25.6 liter(s)**

### Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.2 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Simcoe	20 g	5 min	13.2 %
Aroma (end of boil)	Simcoe	40 g	3 min	13.2 %
Aroma (end of boil)	Sterling	30 g	3 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale