

# 3HOIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (82%)	81 %	4
Grain	Pszeniczny	0.7 kg (11.5%)	85 %	4
Grain	Cara Blonde - Castle Malting	0.3 kg (4.9%)	78 %	20
Grain	Special B Malt	0.1 kg (1.6%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13 %
Boil	Citra	10 g	15 min	13.5 %
Boil	Mosaic	10 g	15 min	11.8 %
Boil	Centennial	10 g	15 min	9.7 %
Boil	Cenntenial	5 g	5 min	9.7 %
Boil	Citra	5 g	5 min	13.5 %
Boil	Mosaic	5 g	5 min	11.8 %
Dry Hop	Mosaic	20 g	5 day(s)	11.8 %
Dry Hop	Citra	20 g	5 day(s)	13.5 %

Dry Hop	Centennial	20 g	5 day(s)	9.7 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Fermentis