

41 ipa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (36.1%) | 80 % | 5 |
| Grain | Monachijski | 2.2 kg (36.1%) | 80 % | 16 |
| Grain | Pszeniczny | 1.2 kg (19.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Zula | 30 g | 55 min | 8.3 % |
| Aroma (end of boil) | Amarillo | 30 g | 0 min | 9.5 % |
| Whirlpool | Citra | 24 g | 0 min | 12 % |
| Whirlpool | Nelson Sauvín | 20 g | 0 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|---------|----------------|--------|---------|--------|
| Finning | mech irlandzki | 5 g | Boil | 15 min |