

A(I)PA

- Gravity **14.5 BLG**
- ABV ---
- IBU **40**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **27 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 6.5 kg (100%) | 79 % | 2.8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Citra | 5 g | 10 min | 12 % |
| Boil | Simcoe | 5 g | 10 min | 13 % |
| Boil | Citra | 5 g | 5 min | 12 % |
| Boil | Simcoe | 5 g | 5 min | 13 % |
| Boil | Citra | 5 g | 0 min | 12 % |
| Boil | Simc | 5 g | 0 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|---------|----------------|--------|---------|--------|
| Finning | Mech irlandzki | 10 g | Boil | 15 min |