

# All Together IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **18**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.78 kg (84%)	81 %	4
Adjunct	Płatki owsiane	0.68 kg (12%)	85 %	3
Grain	Cara-Pils/Dextrine	0.23 kg (4%)	72 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	12 g	60 min	15.5 %
Whirlpool	Mosaic	57 g	---	10 %
Whirlpool	Cascade	28.5 g	---	6 %
Dry Hop	Simcoe	57 g	1 day(s)	13.2 %
Dry Hop	Citra	57 g	1 day(s)	12 %
Dry Hop	Mosaic	114 g	3 day(s)	10 %
Dry Hop	Cascade	57 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	125 ml	White Labs