

## Bez IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **101**
- SRM **7.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **68 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (75%) | 80 %  | 5   |
| Grain | Monachijski          | 2 kg (25%) | 80 %  | 16  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Citra   | 30 g   | 60 min | 12 %       |
| Boil                | Chinook | 30 g   | 60 min | 13 %       |
| Aroma (end of boil) | Mosaic  | 30 g   | 7 min  | 10 %       |
| Boil                | Cascade | 15 g   | 60 min | 6 %        |
| Aroma (end of boil) | Citra   | 30 g   | 7 min  | 12 %       |
| Aroma (end of boil) | Cascade | 15 g   | 7 min  | 6 %        |

### Yeasts

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

### Notes

- sok z kwiatów bzu  
May 13, 2018, 2:12 PM