

# czeska ipa

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- Gravity **16.4 BLG**
- ABV ---
- IBU **27**
- SRM **14**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	0.5 kg (8.3%)	75 %	150
Grain	pale ale	5.5 kg (91.7%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	vital (Czech Republic)	25 g	30 min	10.11 %
Boil	Saaz (Czech Republic)	50 g	15 min	3.05 %
Dry Hop	vital	25 g	7 day(s)	3.05 %

## Yeasts

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