

# Ghost IPA

- Gravity **17.1 BLG**
- ABV ---
- IBU **120**
- SRM **14.5**
- Style **Imperial 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (77.5%)	79 %	6
Grain	Strzegom Pilzneński	0.75 kg (11.6%)	80 %	4
Grain	Fawcett - Crystal	0.5 kg (7.8%)	70 %	160
Grain	Weyermann pszeniczny jasny	0.2 kg (3.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	100 g	60 min	15.5 %
Boil	Chinook	50 g	30 min	13 %
Boil	Citra	50 g	5 min	13.5 %
Dry Hop	Citra	30 g	7 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis