

# Golden Autumn IPA

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **91**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.8 kg (88.9%)	82 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (6.3%)	75 %	50
Grain	Oats, Flaked	0.15 kg (4.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	75 min	13 %
Boil	Chinook	10 g	25 min	13 %
Whirlpool	Chinook	10 g	60 min	13 %
Whirlpool	Mosaic	6 g	60 min	10 %
Whirlpool	Citra	2 g	60 min	12 %
Whirlpool	Amarillo	6 g	60 min	9.5 %
Dry Hop	Mosaic	10 g	3 day(s)	11.2 %
Dry Hop	Amarillo	12 g	3 day(s)	9.7 %
Dry Hop	Citra	10 g	3 day(s)	13.1 %
Dry Hop	Chinook	20 g	3 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Gips piwowarski	5 g	Mash	60 min
Fining	Mech irlandzki	5 g	Boil	60 min