

# HPL IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **67**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (57.4%)	80 %	5
Grain	Pilzneński Castlemalting	2 kg (32.8%)	81 %	3.4
Grain	Pszeniczny	0.4 kg (6.6%)	85 %	4
Grain	Strzegom Karmel 30	0.2 kg (3.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	8.6 %
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	16.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	10 g	Mash	60 min
Fining	mech	5 g	Boil	15 min