

# IP

- Gravity **18.4 BLG**
- ABV ---
- IBU **67**
- SRM **7.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.2 kg (72.2%)	80 %	7
Grain	Strzegom Monachijski typ I	2 kg (27.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	70 min	12 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Cascade	20 g	30 min	6 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

## Yeasts

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