

IPA 0.1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **56 C**, Time **10 min**
- Temp **62 C**, Time **35 min**
- Temp **70 C**, Time **25 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **61.5C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **70C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (8.1%)	79 %	22
Grain	Carahell	0.2 kg (3.2%)	77 %	26
Adjunct	Płatki pszeniczne	0.25 kg (4%)	85 %	3
dodać przy temperaturze 62				
Adjunct	płatki jęczmienne	0.25 kg (4%)	--- %	5
dodać przy temperaturze 62				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	25 g	55 min	13.1 %
Boil	Ahtanum	10 g	30 min	5 %
Boil	Jarrylo	5 g	30 min	15 %
Boil	Equinox	5 g	10 min	13.1 %
Boil	Ahtanum	10 g	10 min	5 %
Boil	Jarrylo	5 g	10 min	15 %

Aroma (end of boil)	Equinox	5 g	5 min	13.1 %
Aroma (end of boil)	Ahtanum	15 g	5 min	5 %
Aroma (end of boil)	Jarrylo	5 g	5 min	15 %
Dry Hop	Equinox	15 g	7 day(s)	13.1 %
Dry Hop	Ahtanum	15 g	7 day(s)	5 %
Dry Hop	Jarrylo	5 g	7 day(s)	15 %

Yeasts

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