

IPA 1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **65**
- SRM **10.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.4 liter(s)**

Steps

- Temp **67 C**, Time **30 min**

Mash step by step

- Heat up **1.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Sparge using **25.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (37.8%) | 81 % | 26 |
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (37.8%) | 80 % | 35 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 0.5 kg (11.1%) | 80 % | 36 |
| Grain | Weyermann - Carapils | 0.3 kg (6.7%) | 78 % | 4 |
| Grain | Carahell | 0.3 kg (6.7%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Chinook | 15 g | 60 min | 10.6 % |
| Boil | Cascade PL | 30 g | 30 min | 7.8 % |
| Boil | Mosaic | 15 g | 30 min | 10 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Boil | Mosaic | 10 g | 0 min | 10 % |
| Dry Hop | Citra | 40 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| us-05 | Ale | Dry | 11.5 g | --- |