

# IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **62**
- SRM **8.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński          | 4.4 kg (78.6%) | 81 %  | 4   |
| Grain | Pszeniczny          | 1 kg (17.9%)   | 85 %  | 4   |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.6%)  | 70 %  | 299 |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 50 g   | 50 min   | 10 %       |
| Boil                | Citra   | 15 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Citra   | 15 g   | 1 min    | 12 %       |
| Dry Hop             | Citra   | 15 g   | 7 day(s) | 12 %       |
| Aroma (end of boil) | Cascade | 15 g   | 1 min    | 6 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us04 | Ale  | Dry  | 10 g   | ---        |