

IPA

- Gravity **16.3 BLG**
- ABV ---
- IBU **91**
- SRM **11.2**
- 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 **120 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Monachijski	0.7 kg (11.7%)	80 %	16
Grain	Caramel/Crystal Malt - 20L	0.3 kg (5%)	75 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	110 min	13.59 %
Boil	Cascade	30 g	80 min	6.8 %
Boil	Cascade	30 g	50 min	6.8 %
Boil	Willamette	20 g	20 min	4.7 %
Whirlpool	Willamette	20 g	20 min	4.7 %
Dry Hop	Equinox	20 g	7 day(s)	13.59 %
Dry Hop	Cascade	30 g	7 day(s)	6.8 %
Dry Hop	Willamette	20 g	7 day(s)	4.7 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min