

IPA 16

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **96**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **36.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **75C**
- Sparge using **25.9 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (60.6%)	80 %	4
Grain	Pszeniczny	1 kg (12.1%)	85 %	4
Grain	Płatki owsiane	1 kg (12.1%)	85 %	3
Grain	Płatki pszeniczne	1 kg (12.1%)	85 %	3
Grain	Carahell	0.25 kg (3%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	110 g	60 min	11.2 %
Boil	Chinook	0 g	30 min	11.2 %
Boil	Citra	50 g	2 min	12.3 %
Boil	Mosaic	50 g	2 min	12.3 %
Boil	Amarillo	50 g	2 min	8.5 %
Whirlpool	Citra	50 g	0 min	12.3 %
Whirlpool	Mosaic	50 g	0 min	12.3 %
Whirlpool	Amarillo	50 g	0 min	8.5 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %

Dry Hop	Simcoe	100 g	3 day(s)	13.2 %
---------	--------	-------	----------	--------