

IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **48**
- SRM **4.8**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (66.7%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (3.3%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.25 kg (3.3%) | 60 % | 3 |
| Grain | Viking Pale Ale malt | 2 kg (26.7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | Enigma (AUS) | 30 g | 10 min | 17.2 % |
| Boil | Enigma (AUS) | 30 g | 5 min | 17.2 % |
| Boil | Pallaside | 30 g | 60 min | 8 % |
| Dry Hop | Enigma (AUS) | 30 g | 3 day(s) | 17.2 % |
| Dry Hop | Pallaside | 30 g | 3 day(s) | 8 % |
| Dry Hop | Challenger | 30 g | 3 day(s) | 7 % |

Yeasts

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