

# Ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **17**
- SRM **4.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **49.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **27.7 liter(s)** of **76C** water or to achieve **49.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (27.3%)	80 %	7
Grain	Pszeniczny	2.5 kg (22.7%)	85 %	4
Grain	Strzegom Pilzneński	5 kg (45.5%)	80 %	4
Grain	Płatki owsiane	0.5 kg (4.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	30 g	5 min	12 %
Boil	Simcoe	25 g	15 min	13.2 %
Aroma (end of boil)	Sabro	30 g	5 min	14 %
Aroma (end of boil)	Centenial	30 g	0 min	9 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Centenial	20 g	4 day(s)	9 %
Dry Hop	Ekuanot	25 g	4 day(s)	14 %
Dry Hop	Sabro	30 g	4 day(s)	14 %
Aroma (end of boil)	Citra	20 g	0 min	12 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US 05	Ale	Slant	230 ml	---