

IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **36**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

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

Mash step by step

- Heat up **17 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (70.8%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (8.8%) | 79 % | 10 |
| Grain | Strzegom Pilzneński | 0.5 kg (8.8%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.65 kg (11.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Marynka | 15 g | 60 min | 6.7 % |
| Boil | Citra | 30 g | 12 min | 13.4 % |
| Boil | Cascade | 30 g | 12 min | 6 % |
| Dry Hop | Amarillo | 15 g | 2 day(s) | 9.5 % |
| Dry Hop | Cascade | 15 g | 2 day(s) | 6 % |

Yeasts

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