

# Ipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **5 %**
- Size with trub loss **71.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **78.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **48.3 liter(s)**
- Total mash volume **67.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **48.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **49.5 liter(s)** of **76C** water or to achieve **78.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (25.9%)	85 %	4
Grain	Weyermann - Pilsner Malt	12 kg (62.2%)	81 %	5
Grain	Weyermann - Acidulated Malt	0.3 kg (1.6%)	80 %	6
Grain	Płatki pszeniczne	1 kg (5.2%)	60 %	3
Grain	Płatki owsiane	0.5 kg (2.6%)	60 %	3
Grain	Weyermann - Carapils	0.5 kg (2.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	40 min	10 %
Aroma (end of boil)	Equinox	30 g	5 min	13.1 %
Whirlpool	Styrian Wolf	60 g	0 min	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	90 g	Fermentis