

# IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **21**
- SRM **18.8**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 1.5 kg (41.7%) | 79 %  | 22  |
| Grain | Pszeniczny                  | 1.5 kg (41.7%) | 85 %  | 4   |
| Grain | Karmelowy Czerwony          | 0.4 kg (11.1%) | 75 %  | 59  |
| Grain | Strzegom Czekoladowy jasny  | 0.2 kg (5.6%)  | 68 %  | 400 |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | trident | 10 g   | 30 min   | 14 %       |
| Boil    | triumph | 10 g   | 5 min    | 6 %        |
| Dry Hop | triumph | 10 g   | 7 day(s) | 6 %        |

## Yeasts

| Name                       | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale  | Dry  | 5 g    | Gozdawa    |