

# ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **63**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (90%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (10%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %
Dry Hop	Citra	40 g	---	12 %
Dry Hop	Mosaic	40 g	---	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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be0256	Ale	Dry	11 g	---
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