

# IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **37**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.5 kg (89.4%) | 82 %  | 4   |
| Grain | Platki owsiane      | 0.5 kg (8.1%)  | 60 %  | 3   |
| Grain | Strzegom Karmel 300 | 0.15 kg (2.4%) | 70 %  | 299 |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | lunga  | 20 g   | 60 min   | 11 %       |
| Boil    | Mosaic | 25 g   | 20 min   | 10 %       |
| Boil    | Mosaic | 25 g   | 1 min    | 10 %       |
| Dry Hop | Mosaic | 50 g   | 4 day(s) | 10 %       |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 150 ml | Fermentum Mobile |