

# IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **40**
- SRM **4.1**
- Style **English 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount       | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński   | 5 kg (83.3%) | 80 %  | 4   |
| Grain | Pszenica niesłodowana | 1 kg (16.7%) | 75 %  | 3   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Zula  | 50 g   | 60 min | 5.7 %      |
| Aroma (end of boil) | lunga | 50 g   | 5 min  | 11.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Fermentis  |

## Extras

| Type | Name     | Amount | Use for | Time   |
|------|----------|--------|---------|--------|
| Herb | rumianek | 10 g   | Boil    | 10 min |
| Herb | Kafir    | 3 g    | Boil    | 10 min |