

IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **58**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **3 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.2 liter(s)**
- Total mash volume **41.4 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **32.2 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **46.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilzneński | 5 kg (54.3%) | 80 % | 4 |
| Grain | Viking - Pszeniczny | 1.5 kg (16.3%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (10.9%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 0.8 kg (8.7%) | 79 % | 22 |
| Grain | Caramel/Crystal Malt - 10L | 0.8 kg (8.7%) | 75 % | 20 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 40 min | 15.5 % |
| Boil | Centennial | 50 g | 10 min | 10.5 % |
| Boil | Centennial | 50 g | 5 min | 10.5 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |

| | | | | |
|---------|--------|-------|----------|--------|
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Simcoe | 100 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | fermentis |