

IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **62**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (80%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (16%)	82 %	5
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (4%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	55 min	15.5 %
Boil	Simcoe	15 g	15 min	13.2 %
Aroma (end of boil)	Citra	30 g	1 min	12 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %
Dry Hop	Cascade	20 g	2 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis