

# IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **70 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **0.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.8 kg (82.4%)	80 %	7
Grain	Strzegom Bursztynowy	0.2 kg (5.9%)	70 %	49
Grain	Płatki orkiszowe	0.4 kg (11.8%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	40 min	13.2 %
Boil	Cascade	20 g	5 min	8.1 %
Aroma (end of boil)	Cascade	20 g	0 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---