

## IPA #8

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **507.5 liter(s)**
- Total mash volume **652.5 liter(s)**

### Steps

- Temp **51 C**, Time **5 min**
- Temp **70 C**, Time **60 min**
- Temp **81 C**, Time **1 min**

### Mash step by step

- Heat up **507.5 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **5 min** at **51C**
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **81C**
- Sparge using **260.2 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount        | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 70 kg (48.3%) | 81 %  | 4   |
| Grain | Weyermann - Pale Wheat Malt       | 40 kg (27.6%) | 85 %  | 5   |
| Grain | Płatki owsiane                    | 30 kg (20.7%) | 60 %  | 3   |
| Grain | Płatki pszeniczne                 | 5 kg (3.4%)   | 60 %  | 3   |

### Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Whirlpool | Citra  | 2500 g | 10 min | 12.2 %     |
| Whirlpool | Azacca | 1000 g | 10 min | 12 %       |