

# IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **64**
- SRM **10.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 5 kg (66.7%)  | 80 %  | 6   |
| Grain | Weyermann - Melanoiden Malt | 1 kg (13.3%)  | 81 %  | 60  |
| Grain | Strzegom Bursztynowy        | 1 kg (13.3%)  | 70 %  | 49  |
| Grain | Pszeniczny                  | 0.5 kg (6.7%) | 85 %  | 4   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Chinook    | 50 g   | 60 min   | 12 %       |
| Boil    | Amarillo   | 20 g   | 20 min   | 8.3 %      |
| Boil    | Cascade    | 20 g   | 20 min   | 5.8 %      |
| Dry Hop | Cascade PL | 60 g   | 4 day(s) | 5.2 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |