

# Ipa

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **91**
- SRM **9.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (54.8%)	80 %	5
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (4.1%)	79 %	130
Grain	Strzegom Monachijski typ II	1.5 kg (20.5%)	79 %	22
Grain	Strzegom Pilzneński	1.5 kg (20.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	90 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %
Boil	Citra	50 g	10 min	12 %
Dry Hop	Lublin (Lubelski)	50 g	7 day(s)	4 %
Dry Hop	Citra	50 g	7 day(s)	12 %