

# IPA ala Absztyfikant

- Gravity **18 BLG**
- ABV ---
- IBU **79**
- SRM **7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (57.1%)	79 %	10
Grain	Strzegom Pale Ale	2.5 kg (35.7%)	79 %	6
Grain	Pszoniczny	0.5 kg (7.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	25 g	60 min	15 %
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	lunga	17 g	20 min	11 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Citra	40 g	5 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	50 ml	Fermentis