

IPA Ami test

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilsner Malz Best | 2.2 kg (59.5%) | 81 % | 3 |
| Grain | Münchner Malz Best | 0.4 kg (10.8%) | 78 % | 20 |
| Grain | Weizenmalz Best | 0.4 kg (10.8%) | 82 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (13.5%) | 80 % | 2 |
| Grain | Carapils Best | 0.1 kg (2.7%) | 75 % | 5 |
| Grain | Carahell Best | 0.1 kg (2.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Simcoe | 10 g | 15 min | 12.6 % |
| Boil | Galaxy | 10 g | 15 min | 15 % |
| Whirlpool | Centennial | 10 g | 15 min | 9.5 % |
| Whirlpool | Amarillo | 10 g | 5 min | 8.7 % |
| Whirlpool | El Dorado | 20 g | 5 min | 15 % |
| Whirlpool | Galaxy | 10 g | 5 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------|-----|-------|----------|-------------|
| 1056 | Ale | Slant | 88.24 ml | Wyeast Labs |
|------|-----|-------|----------|-------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 4.41 g | Mash | 60 min |