

# Ipa is back

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **58**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Dry Extract	WES ekstrakt słodowy jasny	1 kg (14.3%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	100 g	50 min	3.6 %
Boil	Hallertau Blanc	100 g	10 min	11 %
Dry Hop	Citra	50 g	10 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---