

# ipa n

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **100**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Pszeniczny	0.6 kg (8.6%)	85 %	4
Grain	Cara Gold	0.2 kg (2.9%)	75 %	120
Grain	Płatki jęczmienne	0.4 kg (5.7%)	85 %	3
Grain	płatki żytnie	0.4 kg (5.7%)	85 %	3
Grain	Płatki owsiane	0.4 kg (5.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	25 g	60 min	17 %
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	17 %
Boil	Citra	25 g	15 min	13 %
Boil	Mosaic	25 g	15 min	10 %
Aroma (end of boil)	Citra	25 g	5 min	13 %
Aroma (end of boil)	Mosaic	25 g	5 min	10 %
Whirlpool	Citra	50 g	0 min	13 %
80 st 20 min				
Whirlpool	Mosaic	50 g	0 min	10 %
80 st 20 min				

Whirlpool	Centennial	50 g	0 min	8 %
80 st 20 min				
Dry Hop	Amarillo	50 g	6 day(s)	9.5 %
czwarty dzień fermentacji burzliwej				
Dry Hop	Citra	100 g	2 day(s)	13 %
Dry Hop	Mosaic	100 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	22 g	---