

IPA na lato

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **82**
- SRM **1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **35.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (62.5%) | --- % | --- |
| Grain | Strzegom Pale Ale | 2 kg (25%) | --- % | --- |
| Grain | Pszeniczny | 1 kg (12.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 70 g | 60 min | 12 % |
| Boil | Simcoe | 20 g | 15 min | 12 % |
| Boil | Mosaic | 20 g | 15 min | 10 % |
| Boil | Simcoe | 20 g | 5 min | 12 % |
| Boil | Mosaic | 20 g | 5 min | 10 % |
| Boil | Simcoe | 30 g | 0 min | 12 % |
| Boil | Mosaic | 30 g | 0 min | 10 % |
| Dry Hop | Simcoe | 30 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 30 g | 5 day(s) | 10 % |

Yeasts

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

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |
|--------------|-----|-------|--------|-----------|