

# IPA na szybko

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **68**
- SRM **8.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (68.2%)	80 %	4
Grain	Viking Wheat Malt	0.4 kg (6.1%)	82 %	5
Grain	Weyermann - Light Munich Malt	1 kg (15.2%)	75 %	14
Grain	Weyermann - Caraamber	0.7 kg (10.6%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	13.5 %
Boil	Sorachi Ace	10 g	30 min	9.6 %
Boil	Citra	10 g	30 min	11.5 %
Boil	Sorachi Ace	20 g	15 min	9.6 %
Boil	citra	20 g	15 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis