

IPA na szybko

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **48**
- SRM **9.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%) | 80 % | 6 |
| Grain | Weyermann - Melanoiden Malt | 1 kg (15.4%) | 81 % | 60 |
| Grain | Strzegom Bursztynowy | 0.5 kg (7.7%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Ekuanot | 20 g | 60 min | 12.8 % |
| Boil | Citra | 15 g | 60 min | 12.3 % |
| Boil | Crystal | 30 g | 20 min | 4.5 % |
| Aroma (end of boil) | Citra | 20 g | 1 min | 12.3 % |
| Dry Hop | Ahtanum | 35 g | 5 day(s) | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 30 ml | Safale |