

## IPA single hop

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (78.1%)	80 %	4
Grain	Płatki owsiane	0.7 kg (10.9%)	60 %	3
Grain	Płatki orkiszowe	0.7 kg (10.9%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	exp 2/20	100 g	30 min	7.5 %
Dry Hop	exp 2/20	200 g	3 day(s)	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM700	Ale	Liquid	150 ml	Fermentum mobile