

# IPA SZYSZKA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **146**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **60 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **35.9 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 14 kg (70%) | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 6 kg (30%)  | 82 %  | 4   |

## Hops

| Use for | Name           | Amount | Time   | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil    | Citra          | 180 g  | 45 min | 12 %       |
| Boil    | Citra          | 75 g   | 30 min | 12 %       |
| Boil    | Nelson Sauvvin | 90 g   | 30 min | 11 %       |
| Boil    | Mosaic         | 90 g   | 30 min | 10 %       |
| Boil    | Citra          | 45 g   | 10 min | 12 %       |
| Boil    | Nelson Sauvvin | 45 g   | 10 min | 11 %       |
| Boil    | Mosaic         | 45 g   | 10 min | 10 %       |
| Boil    | Citra          | 45 g   | 0 min  | 12 %       |
| Boil    | Nelson Sauvvin | 45 g   | 0 min  | 11 %       |
| Boil    | Mosaic         | 45 g   | 0 min  | 10 %       |