

## IPA z magazynu

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **45**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (75%)	80 %	7
Grain	Pilzneński	1.5 kg (25%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	horizon USA	28 g	50 min	12.9 %
Boil	citra USA	30 g	5 min	12.9 %
Boil	Amarillo	30 g	5 min	9.5 %
Dry Hop	citra USA	20 g	7 day(s)	12.9 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Slant	500 ml	---