

# Katarzyna IPA

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **52**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (34.8%)	80 %	16
Grain	Pilsner (2 Row) Bel	3.75 kg (65.2%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	26 g	60 min	8.8 %
Boil	Columbus/Tomahawk/Zeus	19 g	15 min	13.6 %
Boil	Centennial	8 g	15 min	10.5 %
Aroma (end of boil)	Centennial	26 g	5 min	10.5 %
Dry Hop	Centennial	26 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	11 g	Mangrove Jack's