

# LAST IPA 2017

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- Gravity **17.5 BLG**
- ABV ---
- IBU **79**
- SRM **11.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	bruntal pilzneński klepiskowy	5 kg (64%)	81 %	4
Grain	Strzegom Pszeniczny	2 kg (25.6%)	81 %	6
Grain	cara-crystal Brewferm	0.42 kg (5.4%)	80 %	120
Grain	Strzegom Monachijski typ I	0.175 kg (2.2%)	79 %	16
Grain	Cara Gold Castlemalting	0.215 kg (2.8%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Citra	25 g	60 min	13.5 %
Boil	Simcoe	25 g	15 min	13.2 %
Boil	Cascade	30 g	15 min	6 %
Boil	Mosaic	30 g	15 min	11.7 %
Whirlpool	Mosaic	30 g	0 min	11.7 %
Whirlpool	Citra	25 g	0 min	13.5 %
Whirlpool	Cascade	30 g	0 min	6 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M54 California Lager	Lager	Dry	10 g	Mangrove Jack's