

# My IPA

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **48**
- SRM **7.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **35.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **27.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (59.2%)	75 %	5
Grain	Słód Pilzneński	1 kg (11.8%)	75 %	3.5
Grain	Karmelowy Czerwony	0.45 kg (5.3%)	75 %	50
Adjunct	Płatki owsiane	0.5 kg (5.9%)	85 %	3
Grain	Strzegom Monachijski typ I	1 kg (11.8%)	79 %	16
Grain	Strzegom Karmel 30	0.5 kg (5.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	11.7 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	69 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	---