

# October IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **84**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (73.5%)	83 %	6
Grain	Płatki owsiane	0.5 kg (7.4%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.4%)	85 %	3
Grain	płatki jęczmienne	0.3 kg (4.4%)	85 %	3
Adjunct	łuska ryżowa	0.2 kg (2.9%)	1 %	0
Sugar	Corn Sugar (Dextrose)	0.3 kg (4.4%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	30 g	15 min	15.5 %
Boil	Warrior	30 g	60 min	15.5 %
Aroma (end of boil)	Centennial	30 g	5 min	10.5 %
Aroma (end of boil)	Chinook	15 g	0 min	13 %
Aroma (end of boil)	Willamette	10 g	0 min	5 %
Whirlpool	Citra	50 g	15 min	5 %
Whirlpool	Amarillo	50 g	15 min	5 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %

Dry Hop	Amarillo	50 g	2 day(s)	9.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs

starter 1,2 l, 24 h, data 26.09.2020