

pijalna IPA 6000 I

- Gravity **16.1 BLG**
- ABV ---
- IBU **39**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **3000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3150 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3795 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2467.5 liter(s)**
- Total mash volume **3290 liter(s)**

Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **2467.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **2150 liter(s)** of **76C** water or to achieve **3795 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pilzneński | 660 kg (80.2%) | 81 % | 4 |
| Grain | Monachijski | 37.5 kg (4.6%) | 80 % | 16 |
| Grain | Pszeniczny | 75 kg (9.1%) | 85 % | 4 |
| Grain | Viking Carabody | 50 kg (6.1%) | 75 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|---------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 1500 g | 60 min | 15.5 % |
| Boil | Simcoe | 2500 g | 20 min | 13.2 % |
| Boil | Citra | 2500 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 2500 g | 1 min | 12 % |
| Aroma (end of boil) | Simcoe | 2500 g | 1 min | 13.2 % |
| Dry Hop | Citra | 10000 g | 3 day(s) | 12 % |
| Dry Hop | Simcoe | 10000 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|--------|-----------|
| us-05 | Ale | Dry | 3500 g | fermentis |
|-------|-----|-----|--------|-----------|