

## Pure IPA pils

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- Gravity **14 BLG**
- ABV ---
- IBU **78**
- SRM **4.4**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **36 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.7 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (80.6%)	81 %	4
Grain	Pale Malt (2 Row) US	1 kg (16.1%)	79 %	4
Grain	Chit Malt	0.2 kg (3.2%)	50 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	50 min	12 %
Boil	Palisade	10 g	50 min	7.5 %
Boil	Green Bullet	25 g	50 min	11 %
Aroma (end of boil)	Citra	40 g	10 min	12 %
Aroma (end of boil)	Palisade	40 g	10 min	7.5 %
Aroma (end of boil)	Green Bullet	25 g	10 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---