

Random IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **75**
- SRM **8.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (80%)	85 %	7
Grain	Platki owsiane	0.5 kg (10%)	85 %	3
Grain	Caramel/Crystal Malt - 60L	0.5 kg (10%)	74 %	118

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Ahtanum	10 g	60 min	5 %
Boil	Chinook	20 g	30 min	13 %
Aroma (end of boil)	Chinook	25 g	5 min	13 %
Aroma (end of boil)	Ahtanum	15 g	5 min	5 %
Aroma (end of boil)	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Nelson Sauvignon	15 g	5 min	11 %
Aroma (end of boil)	Mandarina Bavaria	25 g	5 min	10 %
Dry Hop	Chinook	45 g	5 day(s)	13 %
Dry Hop	Ahtanum	25 g	5 day(s)	5 %
Dry Hop	Nelson Sauvignon	35 g	5 day(s)	11 %

Dry Hop	Simcoe	35 g	5 day(s)	13.2 %
Dry Hop	Mandarina Bavaria	25 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min
Flavor	Skórka pomarańczowa	30 g	Secondary	3 day(s)