

# Single IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (93.8%)	80 %	4
Grain	Carabelge	0.3 kg (6.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	20 g	30 min	18 %
Whirlpool	Eureka!	30 g	1 min	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas CYTRYNOWY do wody do zacierania pH 5,6	2.7 g	Mash	1 min