

## TB IPA

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **29**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **15 min**
- Temp **100 C**, Time **60 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **15 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.9 kg (53.4%)	80 %	5
Grain	Strzegom Pilznieński	2.4 kg (32.9%)	80 %	4
Adjunct	płatki owsiane	1 kg (13.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Citra	53 g	5 min	12 %
Whirlpool	Citra	47 g	0 min	12 %
Whirlpool	Cascade	62 g	0 min	6 %
Dry Hop	Simcoe	100 g	7 day(s)	13.2 %
Dry Hop	Amarillo	100 g	9 day(s)	9.5 %
Dry Hop	Bravo	44 g	9 day(s)	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	22 g	---

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### Extras

Type	Name	Amount	Use for	Time
Fining	tabletki whirlfloc	1 g	Boil	20 min

### Notes

- Po schłodzeniu wyszło trochę ponad 15 BLG  
18 dnia fermentacji zeszło do 7 BLG  
*Feb 16, 2021, 7:19 PM*