

teoretyczna ipa

- Gravity **16.5 BLG**
- ABV ---
- IBU **60**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **75 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6 kg (100%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|-----------|------------|
| Boil | lunga | 30 g | 30 min | 11 % |
| Boil | lunga | 30 g | 60 min | 11 % |
| Dry Hop | lunga | 50 g | 12 day(s) | 11 % |
| Aroma (end of boil) | lunga | 30 g | 5 min | 3.5 % |