

# Test IPA

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- Gravity **13.3 BLG**
- ABV ---
- IBU **41**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **40 C**, Time **15 min**
- Temp **65 C**, Time **50 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **50 min** at **65C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.7 kg (90%)	80 %	7
Grain	Pszeniczny	0.3 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Centennial	20 g	60 min	10.5 %
Whirlpool	Centennial	50 g	0 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	9 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min