

#29 Blue IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **56**
- SRM **4.4**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (64%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.5 kg (24%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (8%) | 85 % | 3 |
| Grain | Castlemalting - Cara Clair | 0.25 kg (4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 16.5 % |
| Boil | Ahtanum | 12.5 g | 30 min | 3.6 % |
| Boil | Cascade | 11 g | 30 min | 5.5 % |
| Boil | Mosaic | 13 g | 30 min | 12.6 % |
| Boil | Nelson Sauvin | 10 g | 30 min | 10.4 % |
| Boil | Cascade | 15 g | 5 min | 5.5 % |
| Boil | Simcoe | 15 g | 5 min | 14.5 % |
| Boil | Ahtanum | 15 g | 5 min | 3.6 % |
| Dry Hop | Ahtanum | 30 g | 4 day(s) | 3.6 % |

| | | | | |
|---------|---------------|------|----------|--------|
| Dry Hop | Amarillo | 30 g | 4 day(s) | 8.2 % |
| Dry Hop | Centennial | 20 g | 4 day(s) | 10.5 % |
| Dry Hop | Nelson Sauvin | 30 g | 4 day(s) | 10.4 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|----------|--------|
| Fining | whirlfloc | 0.5 g | Boil | 10 min |
| Herb | Klitoria Ternateńska | 25 g | Boil | 5 min |
| Herb | Klitoria Ternateńska | 25 g | Bottling | 8 min |