

## #6 IPA próba

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **65**
- SRM **6.2**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount         | Yield  | EBC |
|-------|------------|----------------|--------|-----|
| Grain | Pilzneński | 4.5 kg (69.2%) | 81 %   | 4   |
| Grain | Pszeniczny | 1 kg (15.4%)   | 84.6 % | 4.4 |
| Grain | Carahell   | 1 kg (15.4%)   | 77 %   | 32  |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Magnum | 30 g   | 60 min | 10.5 %     |
| Boil                | zula   | 25 g   | 30 min | 8.3 %      |
| Aroma (end of boil) | zibi   | 20 g   | 5 min  | 16 %       |
| Aroma (end of boil) | zombie | 20 g   | 5 min  | 5 %        |
| Whirlpool           | zibi   | 20 g   | 20 min | 16 %       |
| Whirlpool           | zombie | 20 g   | 20 min | 15 %       |

### Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| US05 | Ale  | Slant | 300 ml | ---        |