

## 6-IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Pilzneński	2 kg (28.6%)	81 %	4
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	60 min	5.2 %
Boil	Centennial	10 g	60 min	10.5 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Centennial	10 g	15 min	10.5 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Centennial	10 g	5 min	10.5 %
Dry Hop	Centennial	70 g	5 day(s)	10.5 %
Dry Hop	Mosaic	80 g	5 day(s)	10 %
Dry Hop	Cascade PL	20 g	5 day(s)	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	180 ml	Fermentis