

Asian IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **40**
- SRM **4.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **77C**
- 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	Rice, Flaked	1 kg (16.7%)	70 %	2
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (33.3%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Chinook	15 g	15 min	13 %
Whirlpool	Sorachi Ace	15 g	20 min	12.5 %
Whirlpool	Amarillo	15 g	20 min	9.5 %
Whirlpool	Sorachi Ace	15 g	0 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Zest z pomarańczy	20 g	Boil	5 min

Spice	Trawa cytrynowa	20 g	Boil	5 min
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