

# AU IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **44**
- SRM **7.6**
- 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 **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	3 kg (75%)	79 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (12.5%)	79 %	16
Grain	Płatki owsiane	0.4 kg (10%)	85 %	3
Grain	Strzegom Karmel 200	0.1 kg (2.5%)	75 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	7.2 %
Boil	Galaxy	10 g	30 min	15.8 %
Boil	Galaxy	15 g	10 min	15.8 %
Dry Hop	Galaxy	25 g	3 day(s)	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	trawa cytrynowa	15 g	Boil	15 min