

Autumn IPA v3

- Gravity **15 BLG**
- ABV ---
- IBU **80**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **73 %**
- 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**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pale Ale | 5 kg (71.4%) | 80 % | 6 |
| Grain | Monachijski | 1 kg (14.3%) | 80 % | 15 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Columbus | 25 g | 20 min | 15.5 % |
| Aroma (end of boil) | Simcoe | 15 g | 0 min | 13 % |
| Dry Hop | Simcoe | 50 g | 4 day(s) | 10 % |
| Dry Hop | Amarillo | 50 g | 4 day(s) | 9.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|------|------|-----|
| Water Agent | Gips piwowarski | 10 g | Mash | --- |
| Water Agent | Chlorek wapnia | 5 g | Mash | --- |