

# Candida IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **56**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.1 liter(s) / kg**
- Mash size **32.6 liter(s)**
- Total mash volume **39 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **32.6 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 5.7 kg (89.1%) | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 0.5 kg (7.8%)  | 81 %  | 6   |
| Grain | Cara Gold           | 0.2 kg (3.1%)  | 75 %  | 120 |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| First Wort          | Magnum                 | 22 g   | 90 min   | 12 %       |
| Boil                | Summit                 | 10 g   | 10 min   | 17 %       |
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 10 min   | 12.5 %     |
| Boil                | Simcoe                 | 15 g   | 10 min   | 13.2 %     |
| Boil                | Amarillo               | 15 g   | 10 min   | 7.7 %      |
| Aroma (end of boil) | Summit                 | 20 g   | 1 min    | 17 %       |
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 1 min    | 15.5 %     |
| Boil                | Simcoe                 | 15 g   | 1 min    | 13.2 %     |
| Boil                | Amarillo               | 15 g   | 1 min    | 9.5 %      |
| Dry Hop             | Columbus/Tomahawk/Zeus | 30 g   | 7 day(s) | 15.5 %     |
| Dry Hop             | Simcoe                 | 30 g   | 7 day(s) | 13.2 %     |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Summit   | 15 g | 7 day(s) | 10 %  |
| Dry Hop | Amarillo | 30 g | 7 day(s) | 9.5 % |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 100 ml | Fermentum Mobile |
| Gozdawa WC           | Ale  | Dry   | 100 g  | Gozdawa          |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 3 g    | Boil    | 15 min |