

CześćIPA

- Gravity **14.6 BLG**
- ABV ---
- IBU **85**
- SRM **7.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **71 C**, Time **15 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **71C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (86.5%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (9.6%) | 80 % | 6 |
| Grain | Carahell | 0.2 kg (3.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Marynka | 20 g | 35 min | 10 % |
| Boil | Galaxy | 15 g | 50 min | 15 % |
| Aroma (end of boil) | Citra | 50 g | 10 min | 12 % |
| Aroma (end of boil) | Galaxy | 25 g | 5 min | 15 % |
| Dry Hop | Kohatu | 50 g | 7 day(s) | 7.8 % |
| Dry Hop | Nelson Sauvín | 50 g | 7 day(s) | 11 % |
| Dry Hop | Motueka | 50 g | --- | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale | Liquid | 125 ml | Wyeast Labs |