

# DelayIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **6.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (69.2%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (23.1%)	79 %	22
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	30 min	12.9 %
Aroma (end of boil)	Citra	30 g	0 min	12.9 %
Aroma (end of boil)	Simcoe	30 g	0 min	12.9 %
Aroma (end of boil)	Nelson Sauvin	30 g	0 min	11.2 %
Dry Hop	Simcoe	50 g	0 day(s)	12.9 %
Dry Hop	Nelson Sauvin	50 g	0 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis