

# iipa clone z interneta połowa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **79**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **75 C**, Time **40 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **40 min** at **75C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (56.5%)	80 %	5
Grain	Viking Wheat Malt	1.6 kg (25.8%)	83 %	5
Grain	Cara-Pils/Dextrine	0.5 kg (8.1%)	72 %	4
Grain	Caramel/Crystal Malt - 10L	0.1 kg (1.6%)	75 %	20
Sugar	Corn Sugar (Dextrose)	0.5 kg (8.1%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	28 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	28 g	20 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	21 g	5 min	15.5 %
Aroma (end of boil)	Galaxy	70 g	1 min	15 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	60 g	1 min	15.5 %
Dry Hop	Galaxy	170 g	3 day(s)	15 %
Dry Hop	Citra	50 g	3 day(s)	14.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Vermont Ale	Ale	Liquid	11 ml	Yeast Bay