

IPA 0.2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **55**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **56 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **61.2C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------------------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (77.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.8%) | 79 % | 22 |
| Grain | Carahell | 0.2 kg (3.1%) | 77 % | 26 |
| Adjunct | Płatki pszeniczne | 0.25 kg (3.9%) | 1 % | 3 |
| dodać przy temperaturze 62 | | | | |
| Adjunct | płatki jęczmienne | 0.25 kg (3.9%) | 1 % | 5 |
| dodać przy temperaturze 62 | | | | |
| Adjunct | Płatki owsiane | 0.25 kg (3.9%) | 1 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Oktawia | 20 g | 50 min | 7.1 % |
| Boil | Citra | 10 g | 25 min | 12 % |
| Boil | Mosaic | 10 g | 25 min | 10 % |
| Boil | Amarillo | 10 g | 25 min | 9.5 % |
| Boil | Citra | 10 g | 10 min | 12 % |

| | | | | |
|---------------------|----------|------|----------|-------|
| Boil | Mosaic | 10 g | 10 min | 10 % |
| Boil | Amarillo | 10 g | 10 min | 9.5 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 10 % |
| Aroma (end of boil) | Amarillo | 20 g | 5 min | 9.5 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10 % |
| Dry Hop | Amarillo | 50 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |