

# IPA #1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (85.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (8.5%)	79 %	16
Grain	Płatki owsiane	0.15 kg (2.6%)	60 %	3
Grain	Słód pszeniczny Bestmalz	0.2 kg (3.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	10.5 %
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	16 g	20 min	10 %
Aroma (end of boil)	Centennial	30 g	0 min	10.5 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.6 g	Fermentis

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	pȩdy sosny	40 g	Boil	30 min
Flavor	pȩdy świerka	300 g	Boil	30 min
Flavor	pȩdy sosny	40 g	Boil	0 min