

# ipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.7 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **82.2C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (69.2%)	80 %	5
Grain	Pszeniczny	1.5 kg (23.1%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	15 g	15 min	12 %
Whirlpool	Citra	15 g	20 min	12 %
Whirlpool	Amarillo	15 g	20 min	9.5 %
Whirlpool	Mosaic	15 g	20 min	10 %
Dry Hop	Citra	20 g	2 day(s)	12 %
Dry Hop	Mosaic	20 g	2 day(s)	10 %
Dry Hop	Amarillo	20 g	2 day(s)	9.5 %
Boil	Magnum	10 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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s04	Ale	Dry	10 g	---
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