

# IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **62**
- SRM **8.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.4 kg (78.6%)	81 %	4
Grain	Pszeniczny	1 kg (17.9%)	85 %	4
Grain	Strzegom Karmel 300	0.2 kg (3.6%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	10 %
Boil	Citra	15 g	15 min	12 %
Aroma (end of boil)	Citra	15 g	1 min	12 %
Dry Hop	Citra	15 g	7 day(s)	12 %
Aroma (end of boil)	Cascade	15 g	1 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us04	Ale	Dry	10 g	---