

# ipa

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- Gravity **12.9 BLG**
- ABV ---
- IBU ---
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **32.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **35.6 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	8 kg (74.8%)	78 %	5
Grain	Monachijski	1.69 kg (15.8%)	80 %	15
Grain	Briess - Wheat Malt, White	1 kg (9.4%)	85 %	5

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale