

# IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **5.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount     | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 1 kg (20%) | 79 %  | 22  |
| Grain | Viking Pale Ale malt        | 4 kg (80%) | 80 %  | 5   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Marynka | 40 g   | 50 min   | 8 %        |
| Boil    | Iomik   | 40 g   | 10 min   | 4 %        |
| Dry Hop | cascade | 40 g   | 5 day(s) | 6 %        |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| S-04 | Ale  | Slant | 30 ml  | ---        |