

# IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **45**
- SRM **5.5**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **35 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (96.3%)	80 %	5
Grain	Abbey Malt Weyermann	0.25 kg (3.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Marynka	50 g	30 min	7 %
Aroma (end of boil)	Galaxy	50 g	1 min	15 %
Whirlpool	Marynka	25 g	0 min	10 %
Dry Hop	zula	200 g	10 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	22 g	---