

# IPA@17

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **100**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (64.6%)	81 %	4
Grain	Briess - Carapils Malt	1 kg (15.4%)	74 %	3
Sugar	cukier	0.3 kg (4.6%)	--- %	---
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	75 g	60 min	12.1 %
Boil	Citra	20 g	20 min	12 %
Dry Hop	Centennial	50 g	5 day(s)	8.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis