

IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **5.5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.8 kg (80%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (14.3%) | 79 % | 22 |
| Grain | zakwaszający | 0.2 kg (5.7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Marynka | 25 g | 60 min | 10 % |
| Boil | Amarillo | 10 g | 15 min | 9.5 % |
| Boil | Cascade | 10 g | 5 min | 6 % |
| Dry Hop | Amarillo | 10 g | 3 day(s) | 9.5 % |
| Dry Hop | Cascade | 10 g | 3 day(s) | 6 % |
| Dry Hop | Chinook | 10 g | 3 day(s) | 13 % |