

IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **57**
- SRM **8.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **8 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **8 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (32.9%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 2.5 kg (32.9%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (26.3%) | 85 % | 4 |
| Grain | Karmelowy Czerwony | 0.3 kg (3.9%) | 75 % | 59 |
| Grain | Karmelowy żytni Strzegom | 0.3 kg (3.9%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 60 g | 60 min | 12.9 % |
| Dry Hop | Citra | 60 g | 4 day(s) | 12 % |
| Dry Hop | Mosaic | 60 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 15 min |