

# 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 **BREWNESS.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