

# IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.7 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **55 C**, Time **25 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **25 min** at **55C**
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **39.7 liter(s)** of **76C** water or to achieve **55.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (62.5%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (12.5%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	30 g	30 min	11 %
Boil	Chinook	30 g	30 min	13.4 %
Boil	Comet	30 g	30 min	8.3 %

## Yeasts

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

## 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	20 g	Boil	15 min