

## IPA #5

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **481.3 liter(s)**
- Total mash volume **618.8 liter(s)**

### Steps

- Temp **52 C**, Time **5 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **481.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **278.9 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	100 kg (72.7%)	80 %	4
Grain	Pszeniczny	25 kg (18.2%)	85 %	4
Grain	Płatki owsiane	12.5 kg (9.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	150 g	600 min	12 %
Whirlpool	Sabro	500 g	15 min	15 %
Whirlpool	Citra	500 g	15 min	12 %
Dry Hop	Sabro	2000 g	3 day(s)	15 %
Dry Hop	Citra	2000 g	---	12 %