

# IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **76**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (75.8%)   | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 0.36 kg (9.1%) | 80 %  | 4   |
| Grain | Viking Wheat Malt    | 0.6 kg (15.2%) | 83 %  | 5   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Citra  | 12 g   | 60 min   | 12 %       |
| Boil                | Galaxy | 6 g    | 30 min   | 15 %       |
| Boil                | Citra  | 6 g    | 30 min   | 12 %       |
| Boil                | Galaxy | 12 g   | 10 min   | 15 %       |
| Boil                | Citra  | 12 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Galaxy | 18 g   | 5 min    | 15 %       |
| Aroma (end of boil) | Citra  | 18 g   | 5 min    | 12 %       |
| Dry Hop             | Galaxy | 18 g   | 5 day(s) | 15 %       |
| Dry Hop             | Citra  | 18 g   | 5 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 13.2 g | Fermentis |
|--------------|-----|-----|--------|-----------|

### Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | Gips           | 3.6 g  | Mash    | 60 min |
| Fining      | mech irlandzki | 12 g   | Boil    | 60 min |