

IPA

- Gravity **15.6 BLG**
- ABV ---
- IBU **77**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (66.7%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (33.3%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Citra	30 g	15 min	12 %
Aroma (end of boil)	Equinox	30 g	10 min	13.1 %
Dry Hop	Waimea	30 g	7 day(s)	17 %
Dry Hop	Waimea	30 g	4 day(s)	17 %
Dry Hop	Waimea	30 g	2 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermetis