

IPA Debiut Owocowy

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **61**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (85.7%)	80 %	7
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	35 g	60 min	10.5 %
Boil	Mosaic	30 g	30 min	10 %
Boil	Centennial	10 g	30 min	10.5 %
Aroma (end of boil)	Centennial	5 g	1 min	10.5 %
Aroma (end of boil)	Mosaic	20 g	1 min	10 %
Dry Hop	Citra	50 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale