

# IPA Mata

---

- Gravity **14.7 BLG**
- ABV ---
- IBU **66**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount        | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale            | 5 kg (90.9%)  | 79 %  | 6   |
| Grain | Cara Blonde - Castle Malting | 0.5 kg (9.1%) | 78 %  | 20  |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 12.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 21 g   | 30 min   | 12.5 %     |
| Boil    | Summit                 | 15 g   | 20 min   | 15.8 %     |
| Boil    | Summit                 | 15 g   | 15 min   | 15.8 %     |
| Boil    | Amarillo               | 20 g   | 10 min   | 8.9 %      |
| Boil    | Amarillo               | 14 g   | 5 min    | 8.9 %      |
| Dry Hop | Citra                  | 50 g   | 7 day(s) | 13.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 10 g   | Safale     |