

# IPA sripa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **59**
- SRM **7.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.2 kg (88.9%)	85 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (3.1%)	70 %	30
Grain	Pszeniczny	0.5 kg (6.2%)	85 %	4
Grain	Strzegom Czekoladowy 400	0.15 kg (1.9%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	50 g	60 min	7.8 %
Boil	Ekuanot	25 g	40 min	16.1 %
Boil	Amarillo	25 g	10 min	6 %
Boil	Centennial	25 g	15 min	10.1 %
Dry Hop	Centennial	25 g	7 day(s)	10.1 %
Dry Hop	Amarillo	25 g	7 day(s)	6 %

## Yeasts

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