

# ipa z monachijskim

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **62**
- SRM **9.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.5 kg (41.7%)	79 %	16
Grain	Strzegom Pale Ale	2.5 kg (41.7%)	79 %	6
Grain	Karmelowy Czerwony	0.5 kg (8.3%)	75 %	59
Grain	red activ	0.5 kg (8.3%)	82 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Dragon	30 g	60 min	6.9 %
Boil	Galaxy	15 g	15 min	17.4 %
Boil	Mosaic	15 g	15 min	12.8 %
Whirlpool	Galaxy	15 g	30 min	17.4 %
Whirlpool	Mosaic	15 g	30 min	12.8 %
Whirlpool	Styrian Dragon	15 g	30 min	6.9 %
Dry Hop	Galaxy	15 g	3 day(s)	17.4 %
Dry Hop	Mosaic	15 g	3 day(s)	12.8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Dry	11.5 g	---