

# IPAn Inżynier

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- Gravity **15.1 BLG**
- ABV ---
- IBU **47**
- SRM **10.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (80%)	85 %	7
Grain	Caramel/Crystal Malt - 150	0.2 kg (4%)	72 %	150
Grain	Pilznieński	0.4 kg (8%)	81 %	4
Grain	Pszeniczny	0.4 kg (8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	20 g	40 min	17.2 %
Boil	Cascade	5 g	10 min	6.8 %
Boil	Centennial	5 g	10 min	8.5 %
Boil	Citra	5 g	10 min	13.5 %
Aroma (end of boil)	Cascade	15 g	0 min	6.8 %
Aroma (end of boil)	Centennial	15 g	0 min	8.5 %
Aroma (end of boil)	Citra	15 g	0 min	13.5 %
Dry Hop	Citra	30 g	4 day(s)	13.5 %
Dry Hop	Cascade	30 g	4 day(s)	6.8 %
Dry Hop	Centennial	30 g	4 day(s)	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min