

# Ippa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **56**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (42.9%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (28.6%)	80 %	5
Grain	Płatki owsiane	1 kg (14.3%)	60 %	3
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	30 g	60 min	12.5 %
Aroma (end of boil)	Cascade	30 g	5 min	6.5 %
Whirlpool	Citra	20 g	30 min	12.4 %
Whirlpool	Cascade	20 g	30 min	6.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis