

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 |