

Japan IPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **85**
- SRM **11.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|---------|-----|
| Grain | Słód Zakwaszający | 0.5 kg (9.1%) | 58.7 % | 14 |
| Grain | Pilzneński | 3 kg (54.5%) | 75.29 % | 7 |
| Grain | Wheat Malt, Ger | 1 kg (18.2%) | 84 % | 9 |
| Grain | Karmelowy 30 | 0.5 kg (9.1%) | 72.6 % | 79 |
| Grain | płatki ryżowe | 0.5 kg (9.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Pacific Gem | 30 g | 60 min | 15 % |
| Boil | Sorachi Ace | 25 g | 15 min | 13 % |
| Boil | Pacific Gem | 20 g | 10 min | 15 % |
| Boil | Sorachi Ace | 15 g | 5 min | 13 % |
| Boil | Sorachi Ace | 10 g | 1 min | 13 % |
| Dry Hop | Sorachi Ace | 50 g | 7 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|-----------------|
| US West Coast Yeast | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|-------|
| Fining | Irish Moss | 5 g | Boil | 5 min |