

# Moje IPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **38**
- SRM **13.7**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	6
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Strzegom Karmel 150	1 kg (14.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	45 min	6 %
Boil	Citra	10 g	45 min	12 %
Boil	Cascade	10 g	15 min	6 %
Boil	Citra	10 g	15 min	12 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Cascade	10 g	7 min	6 %
Boil	Citra	10 g	7 min	12 %
Boil	Mosaic	10 g	7 min	10 %
Boil	Cascade	10 g	4 min	6 %
Boil	Citra	10 g	4 min	12 %
Boil	Mosaic	10 g	4 min	10 %

Dry Hop	Citra	50 g	3 day(s)	14 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Dry Hop	Citra	50 g	3 day(s)	14 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis