

## Ms IPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **51**
- SRM **6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 5 kg (81.3%)   | 85 %  | 7   |
| Grain | Weyermann - Pale Wheat Malt | 0.45 kg (7.3%) | 85 %  | 5   |
| Grain | Karmelowy Jasny 30EBC       | 0.3 kg (4.9%)  | 75 %  | 30  |
| Grain | Oats, Flaked                | 0.4 kg (6.5%)  | 80 %  | 2   |

### Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Citra       | 25 g   | 50 min   | 13.7 %     |
| Boil                | Citra       | 15 g   | 30 min   | 13.7 %     |
| Aroma (end of boil) | Galaxy      | 10 g   | 5 min    | 13.5 %     |
| Aroma (end of boil) | Huell Melon | 10 g   | 5 min    | 7.5 %      |
| Aroma (end of boil) | Galaxy      | 15 g   | 1 min    | 13.7 %     |
| Aroma (end of boil) | Huell Melon | 15 g   | 1 min    | 7.5 %      |
| Aroma (end of boil) | Citra       | 15 g   | 1 min    | 13.7 %     |
| Dry Hop             | Citra       | 25 g   | 4 day(s) | 13.7 %     |
| Dry Hop             | Galaxy      | 24 g   | 4 day(s) | 13.7 %     |
| Dry Hop             | Huell Melon | 22 g   | 4 day(s) | 13.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type   | Name              | Amount | Use for   | Time     |
|--------|-------------------|--------|-----------|----------|
| Flavor | Laktoza           | 650 g  | Boil      | 15 min   |
| Flavor | Mrożone truskawki | 1350 g | Secondary | 6 day(s) |
| Flavor | Wanilia (2 laski) | 6 g    | Secondary | 4 day(s) |