

# My IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (77.8%)	79 %	6
Grain	Słód Pszeniczny Bruntal	1 kg (22.2%)	70 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	25 g	60 min	7.6 %
Boil	Brewers Gold	25 g	30 min	7.6 %
Aroma (end of boil)	Lublin (Lubelski)	35 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	70 ml	Safale