

## simple ipa 2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **80**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale   | 5 kg (71.4%) | 79 %  | 6   |
| Grain | Strzegom Pilzneński | 1 kg (14.3%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 1 kg (14.3%) | 81 %  | 6   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Amarillo | 15 g   | 60 min | 9.5 %      |
| Boil                | Simcoe   | 40 g   | 60 min | 13.2 %     |
| Boil                | Amarillo | 15 g   | 30 min | 9.5 %      |
| Aroma (end of boil) | Citra    | 35 g   | 0 min  | 12 %       |
| Boil                | Citra    | 15 g   | 30 min | 12 %       |
| Aroma (end of boil) | Simcoe   | 10 g   | 0 min  | 13.2 %     |
| Aroma (end of boil) | Amarillo | 20 g   | 0 min  | 9.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |