

# Simple IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (83.3%)	80 %	8
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Boil	Warrior	10 g	30 min	15.5 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %
Whirlpool	Mosaic	30 g	0 min	10 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Dry Hop	Amarillo	30 g	2 day(s)	9.5 %
Dry Hop	Rakau (NZ)	30 g	2 day(s)	9.5 %