

# simple ipa

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **78**
- SRM **6.3**
- 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 **23.5 liter(s)**
- Total mash volume **31.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **23.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (70.2%)	79 %	6
Grain	Monachijski	1 kg (12.8%)	80 %	16
Grain	Strzegom Pszeniczny	1 kg (12.8%)	81 %	6
Grain	Żytni	0.33 kg (4.2%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	9.5 %
Boil	Centennial	50 g	60 min	10.5 %
Boil	Simcoe	23 g	10 min	13.2 %
Boil	Mosaic	25 g	10 min	10 %
Boil	Citra	25 g	0 min	12 %
Dry Hop	Citra	50 g	7 day(s)	12 %

## Yeasts

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