

# SR-IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **57**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (52.2%)	80 %	4
Grain	Viking Pale Ale malt	1.8 kg (26.9%)	80 %	5
Grain	Pszoniczny	1.4 kg (20.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior	25 g	60 min	15.5 %
Boil	El Dorado	10 g	30 min	15 %
Boil	El Dorado	15 g	15 min	15 %
Boil	Jarrylo	10 g	5 min	15 %
Boil	El Dorado	10 g	5 min	15 %
Boil	Falconer's Flight	10 g	5 min	11 %
Whirlpool	Falconer's Flight	10 g	0 min	11 %
Whirlpool	Jarrylo	10 g	0 min	15 %
Whirlpool	El Dorado	10 g	0 min	15 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Slant	150 ml	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Mech Irlandzki	5 g	Boil	15 min