

# Strawberry IPA

---

- Gravity **13.8 BLG**
- ABV ---
- IBU **37**
- SRM **5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (70%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10
Grain	Strzegom Pszeniczny	0.5 kg (10%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	20 g	60 min	11 %
Boil	lunga PL	30 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	800 ml	po Earl Grey IPA

## Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki mrożone	2500 g	Boil	20 min
Flavor	Laktoza	500 g	Boil	15 min
Fining	Mech irlandzki	5 g	Boil	15 min