

TRZEŻWA IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **80**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **61 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **40 min** at **61C**
- Keep mash **30 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (95.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (3.8%) | 79 % | 16 |
| Grain | Karmelowy Czerwony | 0.05 kg (1%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|-----------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | Chinook | 15 g | 5 min | 13 % |
| Boil | Mosaic | 15 g | 5 min | 10 % |
| Dry Hop | Chinook | 20 g | 14 day(s) | 13 % |
| Dry Hop | Mosaic | 20 g | 14 day(s) | 10 % |
| Dry Hop | Citra | 20 g | 14 day(s) | 12 % |

Yeasts

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