

## IPA single hop

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (78.1%)   | 80 %  | 4   |
| Grain | Płatki owsiane      | 0.7 kg (10.9%) | 60 %  | 3   |
| Grain | Płatki orkiszowe    | 0.7 kg (10.9%) | 60 %  | 4   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | exp 2/20 | 100 g  | 30 min   | 7.5 %      |
| Dry Hop   | exp 2/20 | 200 g  | 3 day(s) | 7.5 %      |

### Yeasts

| Name  | Type | Form   | Amount | Laboratory       |
|-------|------|--------|--------|------------------|
| FM700 | Ale  | Liquid | 150 ml | Fermentum mobile |