Klasyczne IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **57**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg *(40.3%)*	85 %	7
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg *(48.4%)*	80 %	4
Grain	Słód pszeniczny jasny Viking	0.7 kg *(11.3%)*	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	15 min	5.8 %
Boil	Amarillo	30 g	15 min	7.7 %
Aroma (end of boil)	Cascade	20 g	15 min	5.8 %
Aroma (end of boil)	Amarillo	20 g	15 min	7.7 %
Aroma (end of boil)	Citra	20 g	15 min	12.5 %
Whirlpool	Cascade	40 g	15 min	5.8 %
Whirlpool	Citra	30 g	15 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

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kvaik	Ale	Slant	150 ml	---

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