Szyninger IPA

- Gravity **17.3 BLG**
- ABV **---**
- IBU **98**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg *(42.9%)*	85 %	7
Grain	Strzegom Pilzneński	2.7 kg *(38.6%)*	80 %	4
Grain	Strzegom Pszeniczny	0.6 kg *(8.6%)*	81 %	6
Grain	Abbey Malt Weyermann	0.5 kg *(7.1%)*	75 %	45
Sugar	Cukier	0.2 kg *(2.9%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	82 g	60 min	11.2 %
Boil	Citra	30 g	20 min	11 %
Dry Hop	Simcoe	30 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

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