USA IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **58**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg *(76.2%)*	80 %	7
Grain	Strzegom Wiedeński	1 kg *(19%)*	79 %	10
Grain	zakwaszajacy	0.25 kg *(4.8%)*	78 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	14.5 %
Boil	Mosaic	15 g	30 min	13.2 %
Boil	Mosaic	10 g	10 min	13.2 %
Boil	Mosaic	5 g	5 min	13.2 %
Aroma (end of boil)	Mosaic	20 g	0 min	13.2 %
Dry Hop	Mosaic	20 g	3 day(s)	13.2 %
Dry Hop	Mosaic	20 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1450 Denny's Favorite 50	Ale	Liquid	250 ml	gestwa

Notes

- Gęstwa zadana 27.04.2019. 18:00 Wyeast 1450 Denny's Favorite 50

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03.05 - zlanie na cichą + 20gr CITRA. 3,5 BLG
06.05 - dodanie 20gr CITRA
Apr 27, 2019, 4:41 PM

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