

#26 Mix IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **9.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.93 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **-9.1 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pale ale	2.5 kg (54.9%)	79 %	6
Grain	Słodownia Strzegom - karmelowy czerwony	0.2 kg (4.4%)	76 %	40
Grain	Słodownia Strzegom - monachijski I	1 kg (22%)	79 %	12
Grain	Słodownia Strzegom - pilzneński	0.8 kg (17.6%)	80 %	3
Grain	Słodownia Strzegom - czekoladowy 1200	0.05 kg (1.1%)	70 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	5 min	4.5 %
Boil	Chinook	20 g	5 min	13 %
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 - Gorączka kalifornijska	Ale	Culture	--- g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0 g	Boil	0 min