

3x IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **48.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **48.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4.5 kg (43.7%) | 81 % | 5 |
| Adjunct | Pszenica niestodowana | 3 kg (29.1%) | 60 % | 3 |
| Grain | Weyermann - Pale Ale Malt | 2.8 kg (27.2%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 55 g | 60 min | 10 % |