

# Bloody IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (81%)	80 %	5
Grain	Monachijski	0.6 kg (14.3%)	80 %	16
Grain	Strzegom Karmel 30	0.2 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	13 g	60 min	13 %
Boil	Cascade	30 g	10 min	6 %
Boil	Citra	25 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
mangrove m36	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	skórki pomarańczy	15 g	Boil	10 min