

# BLUE IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (83.3%)	80 %	5
Grain	Płatki owsiane	1 kg (13.9%)	60 %	3
Dry Extract	WES ekstrakt słodowy jasny	0.2 kg (2.8%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	CTZ chmiel	25 g	55 min	15 %
Aroma (end of boil)	Kwiat Klitoria Ternateńska	25 g	5 min	1 %
Aroma (end of boil)	Centennial	25 g	0 min	10.5 %
Whirlpool	Citra	110 g	0 min	12 %
Dry Hop	Summit	100 g	10 day(s)	17 %
Dry Hop	Kwiat Klitoria Ternateńska	25 g	10 day(s)	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	500 ml	---