

# First IPA Marjan

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **46**
- SRM **13.4**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25.1 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (71.7%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (17.9%)	79 %	14
Grain	Caramunich malt	0.5 kg (9%)	71.7 %	150
Grain	Caraaroma	0 kg	78 %	400
Grain	Carafa III	0.075 kg (1.3%)	70 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Boil	Centennial	15 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	900 ml	Fermentis