

# Funktown IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **67**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount        | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilznieński    | 5 kg (75.8%)  | 81 %  | 4   |
| Grain | Płatki owsiane | 0.4 kg (6.1%) | 85 %  | 3   |
| Grain | Pszeniczny     | 1 kg (15.2%)  | 85 %  | 4   |
| Grain | Pale Cookie    | 0.2 kg (3%)   | 72 %  | 25  |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 35 g   | 60 min | 15.5 %     |
| Boil                | Mosaic                 | 20 g   | 10 min | 10 %       |
| Aroma (end of boil) | Mosaic                 | 60 g   | 5 min  | 10 %       |
| Aroma (end of boil) | Mosaic                 | 70 g   | 0 min  | 10 %       |

## Yeasts

| Name              | Type | Form   | Amount  | Laboratory    |
|-------------------|------|--------|---------|---------------|
| Funktown Pale Ale | Ale  | Liquid | 1000 ml | The yeast bay |