

# h a i p a

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **18**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (30%)	80.5 %	6
Grain	Strzegom Pilzneński	3 kg (30%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2 kg (20%)	82 %	5
Grain	Płatki owsiane	2 kg (20%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	sabro	5 g	0 min	14.8 %
Aroma (end of boil)	mosaic, sabro, citra	30 g	0 min	12 %
Whirlpool	mosaic, sabro, citra	60 g	30 min	12 %
hopstand 80stC				
Dry Hop	mosaic, sabro, citra	60 g	7 day(s)	12 %
burzliwa				
Dry Hop	mosaic, sabro, citra	90 g	2 day(s)	12 %
Dry Hop	mosaic, sabro, citra	60 g	4 day(s)	12 %