

IPA #1

- Gravity **16.1 BLG**
- ABV ---
- IBU **60**
- SRM **9.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (78.1%)	85 %	7
Grain	Strzegom pszeniczny	0.5 kg (7.8%)	81 %	6
Grain	Strzegom Monachijski typ I	0.4 kg (6.3%)	79 %	16
Grain	Weyermann - Abbey Malt	0.5 kg (7.8%)	50 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Jarrylo	15 g	30 min	15 %
Boil	Jarrylo	15 g	20 min	15 %
Boil	Mosaic	20 g	15 min	10 %
Boil	Simcoe	10 g	0 min	13 %
Aroma (end of boil)	Centennial	15 g	0 min	10.5 %
Whirlpool	Mosaic	15 g	15 min	10 %
Whirlpool	Centennial	15 g	15 min	10.5 %

Whirlpool	Simcoe	15 g	15 min	13 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
Dry Hop	Simcoe	25 g	5 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	15 g	Safale