

# ipa

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- Gravity **16 BLG**
- ABV ---
- IBU **51**
- SRM **3.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name     | Amount         | Yield  | EBC |
|-------|----------|----------------|--------|-----|
| Grain | Carahell | 0.25 kg (4.3%) | 77 %   | 26  |
| Grain | pils     | 5.5 kg (95.7%) | 80.5 % | 2   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 25 g   | 60 min | 10 %       |
| Boil    | Marynka  | 25 g   | 30 min | 10 %       |
| Boil    | Citra    | 25 g   | 5 min  | 12 %       |
| Boil    | Amarillo | 25 g   | 0 min  | 9.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11.5 g | Safale     |