

# IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **26**
- SRM **10.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.14 kg (79.1%)	80 %	5
Grain	SŁÓD MONACHIJSKI Optima Poznań	0.45 kg (8.7%)	80 %	19
Grain	Optima Poznań KARMELOWY JASNY 100-150 EBC	0.41 kg (7.8%)	75 %	150
Grain	Pszeniczny	0.23 kg (4.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	22.73 g	15 min	12 %
Boil	Cascade	22.73 g	15 min	6 %
Dry Hop	Citra	22.73 g	5 day(s)	12 %
Dry Hop	Cascade	22.73 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.23 g	---