

# IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **36**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (70.8%)    | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 0.5 kg (8.8%)   | 79 %  | 10  |
| Grain | Strzegom Pilzneński  | 0.5 kg (8.8%)   | 80 %  | 4   |
| Grain | Płatki owsiane       | 0.65 kg (11.5%) | 60 %  | 3   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Marynka  | 15 g   | 60 min   | 6.7 %      |
| Boil    | Citra    | 30 g   | 12 min   | 13.4 %     |
| Boil    | Cascade  | 30 g   | 12 min   | 6 %        |
| Dry Hop | Amarillo | 15 g   | 2 day(s) | 9.5 %      |
| Dry Hop | Cascade  | 15 g   | 2 day(s) | 6 %        |

## Yeasts

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