

# Ipa

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **49**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.5 kg (68.4%)	80 %	4
Grain	Płatki pszeniczne	1 kg (10.5%)	60 %	3
Grain	Strzegom Monachijski typ II	1 kg (10.5%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.7 kg (7.4%)	75 %	30
Grain	Cookie	0.3 kg (3.2%)	70 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	60 min	7.1 %
Boil	Cascade	50 g	40 min	6.4 %
Dry Hop	Southern Passion RPA	100 g	2 day(s)	12.9 %