

# IPA - 26-10-2024

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **67**
- SRM **14.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **20 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	1 kg (12.5%)	75 %	150
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Briess - Pale Ale Malt	5 kg (62.5%)	80 %	7
Grain	Strzegom Karmel 30	1 kg (12.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Citra	30 g	30 min	13.8 %
Boil	Citra	30 g	5 min	13.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	10 g	---

## Notes

- bez chmielenia na zimno  
*Nov 12, 2018, 12:28 PM*