

# IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **76**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **25.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (67.6%)	82 %	4
Grain	Viking Wheat Malt	1 kg (13.5%)	83 %	5
Grain	Platki ryżowe	1 kg (13.5%)	60 %	3
Grain	Platki owsiane	0.4 kg (5.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	30 min	15.5 %
Boil	Ekuanot	35 g	3 min	14 %
Boil	El Dorado	35 g	3 min	13.2 %
Boil	Summit	35 g	3 min	17 %
Boil	Azacca	35 g	3 min	14 %
Boil	Ekuanot	30 g	1 min	14 %
Boil	El Dorado	30 g	1 min	13.2 %
Boil	Summit	30 g	1 min	17 %
Boil	Azacca	30 g	1 min	14 %
Dry Hop	Ekuanot	35 g	2 day(s)	14 %
Dry Hop	El Dorado	35 g	2 day(s)	13.2 %

Dry Hop	Summit	35 g	2 day(s)	17 %
Dry Hop	Azacca	35 g	2 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	125 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	12 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min