

# IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **58**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (82.2%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (4.1%)	78 %	4
Grain	Strzegom Wiedeński	1 kg (13.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Chinook	25 g	30 min	13 %
Boil	Amarillo	15 g	10 min	9.5 %
Aroma (end of boil)	Amarillo	35 g	1 min	9.5 %
Aroma (end of boil)	Chinook	5 g	1 min	13 %
Aroma (end of boil)	Mosaic	50 g	1 min	10 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis