

Ipa#5

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **42**
- SRM **5.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (50%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (25%)	80 %	5
Grain	Cookie	0.25 kg (6.3%)	80 %	50
Grain	Strzegom Monachijski typ II	0.2 kg (5%)	79 %	22
Grain	Pszeniczny	0.3 kg (7.5%)	85 %	4
Grain	Caramel/Crystal Malt - 10L	0.25 kg (6.3%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	6.7 %
Boil	Sybilla	13 g	20 min	6.2 %
Boil	Oktawia	13 g	20 min	7.1 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %
Dry Hop	Citra	30 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
S 04	Ale	Slant	400 ml	---