

# IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **75**
- SRM **13.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6.5 kg (76.5%)	80 %	7
Grain	Caramel/Crystal Malt - 120L	1 kg (11.8%)	72 %	236
Sugar	cukier	1 kg (11.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Polaris	30 g	60 min	21 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Mosaic	15 g	10 min	10 %
Aroma (end of boil)	Citra	10 g	1 min	12 %
Aroma (end of boil)	Mosaic	10 g	1 min	10 %
Whirlpool	Citra	10 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis