

# IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **64**
- SRM **10.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	6
Grain	Weyermann - Melanoiden Malt	1 kg (13.3%)	81 %	60
Grain	Strzegom Bursztynowy	1 kg (13.3%)	70 %	49
Grain	Pszeniczny	0.5 kg (6.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	12 %
Boil	Amarillo	20 g	20 min	8.3 %
Boil	Cascade	20 g	20 min	5.8 %
Dry Hop	Cascade PL	60 g	4 day(s)	5.2 %

## Yeasts

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