

# IPA Adrian

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- Gravity **17.7 BLG**
- ABV ---
- IBU **63**
- SRM **10.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **71 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **5 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneńsk	5 kg (75.8%)	--- %	4
Grain	Weyermann pszenoczny jasn	1 kg (15.2%)	--- %	6
Grain	Caramunich	0.4 kg (6.1%)	71.7 %	90
Grain	Weyermann - Carared	0.2 kg (3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	55 min	13 %
Boil	zeus	25 g	15 min	15 %
Boil	centenial	20 g	10 min	9.4 %
Boil	simcoe	20 g	5 min	13.2 %
Boil	cascade	20 g	1 min	6.8 %
Whirlpool	yellow sub	10 g	---	6.4 %
Dry Hop	yellow sub	40 g	---	6.4 %
Dry Hop	centenial	30 g	---	9.4 %
Dry Hop	cascade	20 g	---	6.8 %

Dry Hop	simcoe	30 g	---	13.2 %
Whirlpool	Cascade	10 g	0 min	6.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	50 g	---