

IPA tee

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **42**
- SRM **4.4**
- Style **English 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.8 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 | 2.5 kg (47.2%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2 kg (37.7%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (9.4%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (5.7%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil | Hallertau magnum | 20 g | 60 min | 11.8 % |
| Boil | Oktawia | 15 g | 15 min | 7.1 % |
| Aroma (end of boil) | Sybilla | 20 g | 5 min | 6.2 % |
| Aroma (end of boil) | lunga | 25 g | 5 min | 11 % |
| Dry Hop | Mosaic | 40 g | 2 day(s) | 11 % |
| Dry Hop | Herbata | 80 g | 2 day(s) | 1 % |

Yeasts

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