

# Ipa the First

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- Gravity **13.3 BLG**
- ABV ---
- IBU **52**
- SRM **10.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (74.8%)	80 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (5.6%)	79 %	16
Grain	Strzegom Karmel 600	0.15 kg (2.8%)	68 %	601
Grain	Pszeniczny	0.5 kg (9.3%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	12.8 %
Aroma (end of boil)	Citra	30 g	10 min	12.4 %
Aroma (end of boil)	Chinook	15 g	10 min	13 %
Aroma (end of boil)	Amarillo	30 g	10 min	8.8 %
Aroma (end of boil)	Amarillo	30 g	0 min	8.8 %
Dry Hop	Chinook	30 g	6 day(s)	12.8 %
Dry Hop	Amarillo	30 g	6 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Sweet Orange Peel	15 g	Primary	5 day(s)

### Notes

- Warzenie 11.02, butelkowałem ok 01.03. Długa praca drożdży i piana na powierzchni. Jakieś 15,5 blg. Warka nr 7  
*Mar 19, 2017, 3:44 PM*