

IPA Time

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **57**
- SRM **4.5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (61.1%)	80 %	5
Grain	Pszeniczny	0.4 kg (11.1%)	85 %	4
Grain	Płatki owsiane	0.2 kg (5.6%)	60 %	3
Grain	Pilznieński	0.8 kg (22.2%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Marynka	30 g	1 min	10 %
Dry Hop	Cascade	30 g	14 day(s)	6 %
Dry Hop	Rakau (NZ)	30 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand