

IPA zostań w domu 100% Pale Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **5.8**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **25 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	7 kg (100%)	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	37 g	60 min	11 %
Dry Hop	Motueka	100 g	4 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's