

# ipa21

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **54**
- SRM **6.5**
- 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 **70 min**
- Evaporation rate **8 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	6
Grain	Monachijski	1 kg (15.4%)	80 %	20
Grain	Weyermann - Carapils	0.3 kg (4.6%)	78 %	4
Grain	Pszeniczny	0.2 kg (3.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Simcoe	10 g	30 min	13.2 %
Aroma (end of boil)	Amarillo	10 g	1 min	9.5 %
Dry Hop	Simcoe	20 g	7 day(s)	13.2 %
Dry Hop	Palisade	30 g	7 day(s)	7.5 %
Dry Hop	Cascade	30 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis