

# IPAlobill

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.5 kg (74.3%)	80 %	7
Grain	Pszeniczny	1.5 kg (20.3%)	85 %	4
Grain	Płatki owsiane	0.2 kg (2.7%)	85 %	3
Grain	Jęczmień niesłodowany	0.2 kg (2.7%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	15 min	13.2 %
Boil	citra	25 g	15 min	10 %
Whirlpool	Citra	25 g	0 min	12 %
Whirlpool	Simcoe	25 g	0 min	13.2 %
Dry Hop	Nelson Sauvignon	300 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Trois	Ale	Slant	100 ml	Fermentum Mobile