

# IPOZAUUR 70

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **67**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 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 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Low Colour MARIS OTTER	4 kg (66.7%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (16.7%)	82 %	5
Grain	Słód Pilznieński 1 kg Viking Malt	1 kg (16.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	12.4 %
Boil	Ekuanot	20 g	30 min	13.1 %
Boil	Citra	30 g	10 min	13.7 %
Boil	WAI-ITI	40 g	10 min	2.8 %
Boil	Mandarina Bavaria	40 g	5 min	7.6 %
Whirlpool	Citra	20 g	0 min	13.7 %
Whirlpool	WAI-ITI	10 g	0 min	2.8 %
Whirlpool	Mandarina Bavaria	10 g	0 min	7.6 %
Dry Hop	Ekuanot	30 g	7 day(s)	13.1 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	7 day(s)	12.4 %

Dry Hop	Cascade	15 g	7 day(s)	6 %
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### Yeasts

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