

## Ms IPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **51**
- SRM **6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (81.3%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.45 kg (7.3%)	85 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.9%)	75 %	30
Grain	Oats, Flaked	0.4 kg (6.5%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	50 min	13.7 %
Boil	Citra	15 g	30 min	13.7 %
Aroma (end of boil)	Galaxy	10 g	5 min	13.5 %
Aroma (end of boil)	Huell Melon	10 g	5 min	7.5 %
Aroma (end of boil)	Galaxy	15 g	1 min	13.7 %
Aroma (end of boil)	Huell Melon	15 g	1 min	7.5 %
Aroma (end of boil)	Citra	15 g	1 min	13.7 %
Dry Hop	Citra	25 g	4 day(s)	13.7 %
Dry Hop	Galaxy	24 g	4 day(s)	13.7 %
Dry Hop	Huell Melon	22 g	4 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	650 g	Boil	15 min
Flavor	Mrożone truskawki	1350 g	Secondary	6 day(s)
Flavor	Wanilia (2 laski)	6 g	Secondary	4 day(s)