

Next IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **60 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **60 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilsneński	4.1 kg (70.7%)	80 %	3.75
Grain	Viking Malt Pszeniczny	1.2 kg (20.7%)	82.5 %	5
Grain	Płatki owsiane	0.5 kg (8.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL 2019	40 g	60 min	8.5 %

Yeasts

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