

## Po prostu Ipa

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **51**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.1%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	30 min	12 %
Boil	Citra	25 g	10 min	12 %
Whirlpool	Citra	25 g	---	12 %
Dry Hop	Mosaic	50 g	10 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---