

## 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   | ---        |