

Pure IPA pils

- Gravity **14 BLG**
- ABV ---
- IBU **78**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **36 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (80.6%) | 81 % | 4 |
| Grain | Pale Malt (2 Row) US | 1 kg (16.1%) | 79 % | 4 |
| Grain | Chit Malt | 0.2 kg (3.2%) | 50 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Citra | 10 g | 50 min | 12 % |
| Boil | Palisade | 10 g | 50 min | 7.5 % |
| Boil | Green Bullet | 25 g | 50 min | 11 % |
| Aroma (end of boil) | Citra | 40 g | 10 min | 12 % |
| Aroma (end of boil) | Palisade | 40 g | 10 min | 7.5 % |
| Aroma (end of boil) | Green Bullet | 25 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | --- |