

Single IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (93.8%) | 80 % | 4 |
| Grain | Carabelge | 0.3 kg (6.3%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Eureka! | 20 g | 30 min | 18 % |
| Whirlpool | Eureka! | 30 g | 1 min | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 20 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---|--------|---------|-------|
| Water Agent | kwas CYTRYNOWY do wody do zacierania pH 5,6 | 2.7 g | Mash | 1 min |