

# Smooth IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **63**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.63 kg (49.9%)	85 %	7
Grain	Weyermann - Vienna Malt	1.45 kg (19.9%)	81 %	8
Grain	Weyermann - Carapils	0.73 kg (10%)	78 %	4
Grain	Weyermann - Pale Wheat Malt	0.73 kg (10%)	85 %	5
Grain	Platki owsiane	0.73 kg (10%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Galaxy	30 g	65 min	15 %
Boil	Galaxy	30 g	5 min	15 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %