

## Summer IPA v2

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- Gravity **14.6 BLG**
- ABV ---
- IBU **70**
- SRM **5.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (94.3%)	79 %	6
Grain	Pszeniczny	0.3 kg (5.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	14.6 %
Boil	Summit	15 g	60 min	15.8 %
Boil	lunga	15 g	30 min	11 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Simcoe	50 g	4 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	---