

## X - IPA - 39

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **76**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **1 min**
- Temp **100 C**, Time **80 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **75C**
- Keep mash **80 min** at **100C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (57.4%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (16.4%)	81 %	6
Grain	Strzegom Monachijski typ I	0.7 kg (11.5%)	79 %	16
Grain	Weyermann - Carapils	0.4 kg (6.6%)	78 %	4
Sugar	Cukier	0.5 kg (8.2%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	80 min	13.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	30 min	4 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1450	Ale	Slant	1000 ml	---