

## A ipa 01

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **70**
- SRM **7.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale           | 5 kg (71.4%) | 79 %  | 6   |
| Grain | Strzegom Monachijski typ II | 2 kg (28.6%) | 79 %  | 22  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 40 g   | 30 min | 13 %       |
| Boil    | Simcoe  | 40 g   | 15 min | 13.2 %     |
| Boil    | Mosaic  | 40 g   | 10 min | 10 %       |

### Notes

- Fermentacja burzliwa - 5-7 dni w temperaturze 16-18oC  
Fermentacja cicha w temperaturze 14-18oC około 2-4 tygodnie, rozlew do butelek.  
Po 4 tygodniach piwo nadaje się do spożycia  
*Feb 23, 2020, 10:45 AM*