

## IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **10.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

### Fermentables

| Type  | Name | Amount        | Yield | EBC |
|-------|------|---------------|-------|-----|
| Grain | Pale | 2.8 kg (100%) | 79 %  | 5   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Marynka    | 15 g   | 60 min   | 10 %       |
| Boil                | Marynka    | 20 g   | 5 min    | 10 %       |
| Aroma (end of boil) | Centennial | 10 g   | 0 min    | 10.5 %     |
| Dry Hop             | Centennial | 45 g   | 2 day(s) | 10.5 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |