

## IPA 16

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **47**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **33 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt     | 7 kg (63.6%) | 80 %  | 5   |
| Grain | Słód pszeniczny Bestmalz | 3 kg (27.3%) | 82 %  | 5   |
| Grain | Płatki owsiane           | 1 kg (9.1%)  | 60 %  | 3   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 40 g   | 60 min   | 13 %       |
| Boil                | Citra   | 40 g   | 20 min   | 12 %       |
| Aroma (end of boil) | Citra   | 37.5 g | 0 min    | 12 %       |
| Dry Hop             | Citra   | 75 g   | 3 day(s) | 12 %       |

### Yeasts

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