

# IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **77**
- SRM **5.7**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (71.4%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (28.6%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	14 %
Boil	Agnus	30 g	60 min	9.65 %
Aroma (end of boil)	Ella (AUS)	30 g	15 min	13.3 %
Dry Hop	Saaz (Czech Republic)	50 g	7 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---