

# IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **70**
- SRM **4.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27.1 liter(s)**

## Steps

- Temp **68 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **55 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale strzegom	4.78 kg (88.4%)	79 %	6
Grain	Słód Pilznieński Viking Malt 3,2-4,5	0.63 kg (11.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL goryczkowy	100 g	25 min	9.5 %

## Notes

- Po gotowaniu 11,5 BLG mimo drobnego śrutowania i 4l/kg  
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