Po prostu Ipa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **51**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(90.9%)*	81 %	4
Grain	Strzegom Wiedeński	0.5 kg *(9.1%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	30 min	12 %
Boil	Citra	25 g	10 min	12 %
Whirlpool	Citra	25 g	---	12 %
Dry Hop	Mosaic	50 g	10 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.