Fresh Squized iPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **49**
- SRM **9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **1 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **74C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg *(80.3%)*	80 %	4
Grain	Strzegom Monachijski typ II	1 kg *(14.6%)*	79 %	22
Grain	Fawcett - Crystal	0.35 kg *(5.1%)*	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	chinook	14 g	60 min	11 %
Boil	citra	28 g	15 min	13.7 %
Boil	mosaic	25 g	15 min	10.5 %
Aroma (end of boil)	citra	28 g	0 min	13.7 %
Pozostawic na 15min				
Dry Hop	mosaic	25 g	5 day(s)	10.5 %
Boil	citra	28 g	5 min	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Lalemand

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