

12C. SMALL IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **3 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66.5 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **60 min** at **66.5C**
- Keep mash **1 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.25 kg (75%)	80 %	5
Grain	Słód owsiany Fawcett	0.25 kg (8.3%)	61 %	5
Grain	Pszeniczny	0.25 kg (8.3%)	85 %	4
Grain	Płatki owsiane	0.25 kg (8.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	10 g	60 min	10.2 %
Aroma (end of boil)	Rakau (NZ)	20 g	10 min	10.2 %
Dry Hop	Rakau (NZ)	100 g	3 day(s)	10.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaSO4	2 g	Mash	60 min

Notes

- 17 C 7 dni
20 C 3 dni
02 C 4 dni
Feb 15, 2023, 8:27 PM