

## #7 ipa próba

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **4.3**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

### Steps

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

### Mash step by step

- Heat up **24.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.2 kg (83.9%)	80 %	5
Grain	Pszeniczny	1 kg (16.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Oktawia	35.56 g	25 min	7.1 %
Dry Hop	Cascade PL	44.44 g	3 day(s)	5.2 %
Dry Hop	Citra	44.44 g	3 day(s)	12 %
Boil	Oktawia	10 g	60 min	7.1 %
Dry Hop	Azzaca	44.44 g	2 day(s)	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	19.56 g	---