

8# IPA z przeniłą

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **61**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (45.5%) | 80 % | 5 |
| Grain | Pszeniczny | 2.5 kg (45.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (4.5%) | 85 % | 3 |
| Grain | płatki jęczmienne | 0.25 kg (4.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Warrior | 20 g | 60 min | 13.4 % |
| Boil | Warrior | 30 g | 15 min | 13.4 % |
| Aroma (end of boil) | Cascade PL | 25 g | 10 min | 8 % |
| Aroma (end of boil) | taiheke | 25 g | 3 min | 7.6 % |
| Dry Hop | Cascade PL | 25 g | 3 day(s) | 8 % |
| Dry Hop | taiheke | 50 g | 3 day(s) | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |

Notes

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

- 60 min 65-66 stopni
10 min 76 stopni
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