

# Albedo IPA v.06

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **2 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **14.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (34.1%)	79 %	6
Grain	Viking Pilsner malt	1 kg (34.1%)	82 %	4
Grain	Viking Colorado Honig malt	0.5 kg (17%)	79 %	5
Grain	Barley, Raw	0.434 kg (14.8%)	60.9 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	5 g	30 min	7.1 %
Boil	Cascade	5 g	15 min	7.1 %
Boil	Centenial	5 g	30 min	9.7 %
Boil	Centenial	5 g	15 min	9.7 %
Boil	Mosaic	5 g	30 min	11.8 %
Boil	Mosaic	5 g	15 min	11.8 %
Boil	Simcoe	5 g	30 min	13.3 %
Boil	Simcoe	5 g	15 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11 g	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min