

Bielska IPA 4.0

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **55**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **41.6 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **31.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **27.3 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 9 kg (86.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.4 kg (13.5%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Boil | Cascade | 100 g | 60 min | 6 % |
| Boil | Cascade | 50 g | 30 min | 6 % |
| Boil | Cascade | 50 g | 15 min | 6 % |
| Aroma (end of boil) | Cascade | 60 g | 1 min | 6 % |
| Dry Hop | Citra | 40 g | 14 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | --- |