

# Ciasteczkowy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **80**
- SRM **10.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (73.8%)	85 %	7
Grain	Cookie	0.5 kg (8.2%)	79 %	70
Grain	Weyermann - Melanoiden Malt	0.5 kg (8.2%)	81 %	70
Grain	Płatki owsiane	0.5 kg (8.2%)	85 %	3
Grain	Karmelowy żytni Strzegom	0.1 kg (1.6%)	75 %	250

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	60 min	17.2 %
Boil	Cascade	15 g	15 min	6 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Cascade	15 g	10 min	6 %
Boil	Simcoe	15 g	10 min	13.2 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Whirlpool	Cascade	50 g	0 min	6 %
Whirlpool	Simcoe	50 g	0 min	13.2 %
Whirlpool	Enigma (AUS)	20 g	0 min	17.2 %
Dry Hop	Citra	100 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal Kveik	Ale	Slant	100 ml	Omega Yeast