

# Herbaciana IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (57.1%)   | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.5 kg (14.3%) | 85 %  | 3   |
| Grain | Monachijski          | 0.5 kg (14.3%) | 80 %  | 16  |
| Grain | Pszeniczny           | 0.5 kg (14.3%) | 85 %  | 4   |

## Hops

| Use for   | Name      | Amount | Time     | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil      | Chinook   | 40 g   | 15 min   | 11.8 %     |
| Boil      | Chinook   | 15 g   | 5 min    | 11.8 %     |
| Whirlpool | El Dorado | 20 g   | 0 min    | 11 %       |
| Whirlpool | Mosaic    | 25 g   | 0 min    | 10.4 %     |
| Whirlpool | Simcoe    | 25 g   | 0 min    | 11.5 %     |
| Dry Hop   | El Dorado | 20 g   | 3 day(s) | 11 %       |
| Dry Hop   | Mosaic    | 25 g   | 3 day(s) | 10.4 %     |
| Dry Hop   | Simcoe    | 25 g   | 3 day(s) | 11.5 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|       |     |       |        |           |
|-------|-----|-------|--------|-----------|
| Us-05 | Ale | Slant | 150 ml | fermentis |
|-------|-----|-------|--------|-----------|

### Extras

| Type | Name                      | Amount | Use for   | Time     |
|------|---------------------------|--------|-----------|----------|
| Herb | Herbata (wybór w trakcie) | 100 g  | Secondary | 3 day(s) |