

# IPA 1 podejście

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10.5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **40 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **66.9C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **-16.5 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (80%)	80 %	4
Grain	Płatki pszeniczne	1 kg (20%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	15 min	14 %
Boil	Ekuanot	20 g	10 min	14 %
Boil	Mount Hood	30 g	10 min	5.5 %
Aroma (end of boil)	Sterling	30 g	0 min	4.5 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %
Dry Hop	Sterling	30 g	---	4.5 %
Dry Hop	Centennial	30 g	---	10.5 %
Dry Hop	Simcoe	30 g	---	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Fermentis
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