

IPA 2 runda

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **38**
- SRM **7.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **52 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **58.1C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Golden ale	1.5 kg (17.4%)	80 %	14
Grain	Viking Pale Ale malt	2.5 kg (29.1%)	80 %	5
Grain	Viking Wheat Malt	0.85 kg (9.9%)	83 %	5
Grain	Płatki orkiszowe	0.3 kg (3.5%)	60 %	4
Grain	Słód owsiany Fawcett	2 kg (23.3%)	61 %	5
Grain	cookie	0.25 kg (2.9%)	72 %	50
Grain	Weyermann - Carapils	1 kg (11.6%)	78 %	4
Grain	Płatki owsiane	0.2 kg (2.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	40 min	13.2 %
Aroma (end of boil)	Chinook	10 g	5 min	7.5 %
Boil	Chinook	40 g	40 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Slant	400 ml	Fermentum Mobile
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