

Ipa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **45**
- SRM **10.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **77.7 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **36.5 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **30.2 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **70C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Mep Pilsner | 2.3 kg (36.5%) | 81 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 2 kg (31.7%) | 85 % | 7 |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (6.3%) | 73 % | 120 |
| Grain | Dekstrynowy Viking Malt | 0.2 kg (3.2%) | 82 % | 2 |
| Grain | Carahell Weyermann | 0.2 kg (3.2%) | 81 % | 20 |
| Grain | Caraaroma Weyermann | 0.2 kg (3.2%) | 81 % | 350 |
| Grain | Płatki owsiane | 1 kg (15.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 12.3 % |
| Boil | Centennial | 20 g | 20 min | 10.1 % |
| Whirlpool | Ekuanot | 40 g | 15 min | 13.8 % |

Yeasts

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

| | | | | |
|------------------------------|-----|-------|--------|------------|
| WLP013 - London Ale Yeast | Ale | Slant | 300 ml | White Labs |
|------------------------------|-----|-------|--------|------------|

Notes

- Zacieranie w worku (BIAB).
Oct 6, 2021, 9:59 AM