

## Ipa kolejna wersja

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński   | 1 kg (33.3%)   | 79 %  | 10  |
| Grain | Pszeniczny           | 0.5 kg (16.7%) | 85 %  | 4   |
| Grain | Słód owsiany Fawcett | 0.5 kg (16.7%) | 61 %  | 5   |
| Grain | Strzegom Pale Ale    | 1 kg (33.3%)   | 79 %  | 6   |

### Hops

| Use for             | Name                  | Amount | Time     | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil                | Chinook               | 8 g    | 55 min   | 13.7 %     |
| Boil                | Saaz (Czech Republic) | 20 g   | 20 min   | 4.5 %      |
| Aroma (end of boil) | El Dorado             | 5 g    | 8 min    | 11.1 %     |
| Boil                | Mosaic                | 15 g   | 5 min    | 11.1 %     |
| Boil                | Saaz (Czech Republic) | 15 g   | 2 min    | 4.5 %      |
| Dry Hop             | El Dorado             | 5 g    | 3 day(s) | 11.1 %     |
| Dry Hop             | Mosaic                | 35 g   | 3 day(s) | 11.1 %     |