

# Ipa Piotrowa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **3.9**
- 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 **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 5 kg (76.9%)  | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 1 kg (15.4%)  | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.5 kg (7.7%) | 85 %  | 3   |

## Hops

| Use for   | Name            | Amount | Time     | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Boil      | Cascade PL 2018 | 50 g   | 60 min   | 4 %        |
| Boil      | Citra           | 50 g   | 10 min   | 12 %       |
| Whirlpool | Mosaic          | 50 g   | 10 min   | 10 %       |
| Dry Hop   | Citra           | 30 g   | 7 day(s) | 12 %       |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | Safale     |