

ipA PIP VR 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **3.8**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **28.2 liter(s)** of **76C** water or to achieve **48.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (60%)	82 %	4
Grain	Pszeniczny	3 kg (30%)	85 %	4
Grain	Płatki owsiane	1 kg (10%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	45 g	60 min	12 %
Boil	Amarillo	22 g	10 min	9.5 %
Boil	Cascade PL	30 g	10 min	5.5 %
Aroma (end of boil)	Cascade PL	50 g	0 min	5.5 %
Aroma (end of boil)	Styrian Dragon (SLO)	30 g	0 min	7.2 %
Dry Hop	Mosaic	30 g	3 day(s)	11.8 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Dry Hop	Styrian Dragon (SLO)	30 g	3 day(s)	7.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	16.1 g	Fermentis
FM52 Amerykański Sen	Ale	Liquid	10 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	10 g	Boil	0 min
Water Agent	nacl	4 g	Boil	0 min

Notes

- US-05 + MANGO
FM52 + CHMIELENIE NA ZIMNO
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