

# Ipa święteczna

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **60**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Strzegom Wiedeński	3 kg (37.5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	10 %
Boil	Mosaic	25 g	30 min	10 %
Aroma (end of boil)	Mosaic	25 g	10 min	10 %
Dry Hop	Mosaic	100 g	14 day(s)	10 %