

IPA vol2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 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 **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- 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	Strzegom Pale Ale	2 kg (30.8%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (30.8%)	79 %	10
Grain	Strzegom Pilzneński	1.7 kg (26.2%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (7.7%)	79 %	16
Grain	Strzegom Karmel 30	0.3 kg (4.6%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	60 min	17.9 %
Boil	Nugget	13 g	60 min	13.4 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Cascade PL	5 g	60 min	5.2 %
Aroma (end of boil)	Galaxy	10 g	10 min	17.9 %
Aroma (end of boil)	Amarillo	13 g	10 min	9.5 %
Aroma (end of boil)	Cascade PL	15 g	10 min	5.2 %
Dry Hop	Cascade PL	10 g	5 day(s)	5.2 %
Dry Hop	Galaxy	10 g	5 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	7 g	Boil	10 min