

# IPA z jaśminem i wrzosem

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **55 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (54.5%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (18.2%)	80 %	5
Grain	Płatki owsiane	1 kg (18.2%)	60 %	3
Grain	Viking Wheat Malt	0.5 kg (9.1%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	50 min	12.9 %
Aroma (end of boil)	Izabella	25 g	1 min	6.8 %
Whirlpool	Sybilla	50 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Kwiat wrzосу	20 g	Boil	15 min

Spice	Kwiat jaśminu	20 g	Boil	15 min
Spice	Skórka słodkiej pomarańczy	50 g	Boil	15 min
Spice	Curacao	20 g	Boil	15 min