

IPA z papają niskalkoholowa / BeerDay

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **31**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **71 C**, Time **60 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **71C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80.8%)	80 %	5
Grain	płatki jęczmienne	0.5 kg (10.1%)	60 %	4
Grain	Płatki orkiszowe	0.45 kg (9.1%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	20 g	55 min	14 %
Aroma (end of boil)	Horizon	10 g	5 min	14 %
Aroma (end of boil)	Summit	10 g	5 min	17 %
Whirlpool	Summit	20 g	0 min	17 %
Whirlpool	Nugget	10 g	0 min	13 %
Whirlpool	Ekuanot	10 g	0 min	14 %
Dry Hop	Nugget	20 g	3 day(s)	13 %
Dry Hop	Ekuanot	20 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	14 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z papai	450 g	Primary	12 day(s)