

# Ipanowa

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **8.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt 5,5 - 7,5	5 kg (74.1%)	85 %	6.5
Grain	Weyermann - Carapils 3 - 5	0.5 kg (7.4%)	78 %	4
Grain	Weyermann - Melanoiden Malt 60 - 80	0.5 kg (7.4%)	81 %	70
Grain	Weyermann - Carared 40 - 50	0.75 kg (11.1%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe 11,2 - 13,5	30 g	50 min	12.35 %
Boil	Cascade 5,5 - 8,5	30 g	30 min	7 %
Boil	Citra 12,2 - 14,5	30 g	10 min	13.35 %
Boil	Cascade 5,5 - 8,5	30 g	10 min	6.5 %
Dry Hop	Galaxy	100 g	4 day(s)	12.5 %
Dry Hop	Amarillo	100 g	4 day(s)	8.5 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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

## Notes

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