

# ipka sierpien

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **46**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.27 kg (8.4%)	60 %	3
Grain	Strzegom Wiedeński	0.23 kg (7.2%)	79 %	10
Grain	Viking Pale Ale malt	2.7 kg (84.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10.3 %
Boil	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Chinook	20 g	5 min	13 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Fermentis