

IPKUCH

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **41**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **70 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **25 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.4 kg (80.6%) | 82 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (7.5%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (6%) | 60 % | 3 |
| Grain | Castle Malting wheat | 0.4 kg (6%) | 85 % | 5.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Mosaic | 25 g | 60 min | 13.4 % |
| Boil | Citra | 10 g | 20 min | 12.7 % |
| Aroma (end of boil) | Citra | 30 g | 1 min | 12.7 % |
| Aroma (end of boil) | Nelson Sauvín | 30 g | 1 min | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|--------|--------|------------|
| gęstwa us-05 | Ale | Liquid | 300 ml | Fermentis |