

# Lodówkowe IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **7 %**
- Size with trub loss **12.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (66.7%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (18.5%)	81 %	6
Grain	Płatki pszeniczne	0.2 kg (7.4%)	60 %	3
Grain	płatki jęczmienne	0.2 kg (7.4%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	26 g	30 min	10 %
Whirlpool	Amarillo	25 g	0 min	9.5 %
Whirlpool	Mosaic	25 g	0 min	10 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Notes

- 1,061/15 początkowa

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