

ne ipa dla Brokuła

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **39**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Oats, Flaked	0.8 kg (12.1%)	80 %	2
Grain	Wheat, Flaked	0.8 kg (12.1%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	40 g	15 min	12 %
Aroma (end of boil)	Mosaic	40 g	15 min	10 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %

Yeasts

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