

# Pierwsza mętna ipa

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **3.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (44.2%)	81 %	4
Grain	Pszeniczny	1.5 kg (26.5%)	85 %	4
Grain	Płatki owsiane	1.2 kg (21.2%)	60 %	3
Grain	Weyermann - Carapils	0.2 kg (3.5%)	78 %	4
Sugar	Laktoza	0.25 kg (4.4%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mix usa	50 g	3 min	10 %
Whirlpool	Mix usa	150 g	5 min	1 %
Dry Hop	Mix USA	200 g	2 day(s)	3 %
Boil	Marynka	25 g	60 min	10 %