

Pierwsza NE ipa

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **37**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilznieński | 5 kg (66.7%) | 81 % | 4 |
| Grain | Płatki owsiane | 1.5 kg (20%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (13.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------------------------|--------|--------|------------|
| Mash | Saaz (USA) | 50 g | 60 min | 3.75 % |
| Boil | Marynka | 25 g | 60 min | 10 % |
| Whirlpool | Dr Rudi | 30 g | 10 min | 11.8 % |
| Whirlpool | Xionc (experimental PolishHops) | 50 g | 10 min | 7.3 % |