

Świerkowa IPA 2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **84**
- SRM **3.8**
- 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 **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

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

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (58.3%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (16.7%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (8.3%) | 78 % | 4 |
| Grain | Pszeniczny | 0.5 kg (8.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Lunga | 40 g | 60 min | 11.5 % |
| Whirlpool | Vermelho | 30 g | 60 min | 9.1 % |
| Whirlpool | Amora Preta | 30 g | 60 min | 7.4 % |
| Whirlpool | Zula | 30 g | 60 min | 8.8 % |
| Dry Hop | Amora Preta | 50 g | 7 day(s) | 7.4 % |
| Dry Hop | Cascade PL | 50 g | 7 day(s) | 5.2 % |
| Dry Hop | Mandarina Bavaria | 50 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------|-----|-----|------|-----------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |
|---------------------------------|-----|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------------|--------|---------|--------|
| Other | Gałązki świerku i sosny 3:1 | 200 g | Mash | 30 min |