

Testowe IPA 50/50

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **55**
- SRM **5.4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **19.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (92.6%)	80 %	5
Grain	Cookie	0.2 kg (3.7%)	--- %	50
Grain	Strzegom Monachijski typ II	0.2 kg (3.7%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	East Kent Goldings	30 g	30 min	5.1 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Dry Hop	Citra	30 g	---	12 %
Dry Hop	Simcoe	30 g	---	13.2 %

Yeasts

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