

Urodzinowa ipka

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **56**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **47.6 liter(s)**
- Total mash volume **61.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **47.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 12.5 kg (91.9%) | 80.5 % | 6 |
| Grain | Oats, Flaked | 1.1 kg (8.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Whirlpool | Amarillo | 200 g | 20 min | 9.5 % |
| Whirlpool | Citra | 100 g | 20 min | 12 % |
| Dry Hop | Amarillo | 200 g | 3 day(s) | 9.5 % |
| Dry Hop | Citra | 80 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| Lutra OYL-071 | Ale | Liquid | 200 ml | Omega |