

# W zielone gramy\_IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **61**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **67.5 %**
- Liquor-to-grist ratio **3.57 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (48.8%)	80 %	5
Grain	Pilzneński	2 kg (32.5%)	81 %	4
Grain	Płatki pszeniczne	1 kg (16.3%)	85 %	3
Grain	Słód zakwaszający	0.15 kg (2.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	9.2 %
Boil	Mosaic	30 g	35 min	11 %
Aroma (end of boil)	Citra	30 g	10 min	12.8 %
Whirlpool	Mosaic	30 g	6 min	11 %
Whirlpool	Citra	15 g	6 min	12.8 %
Dry Hop	Galaxy	30 g	2 day(s)	13.6 %
Dry Hop	Sabro	30 g	2 day(s)	10 %
Dry Hop	Mosaic	30 g	2 day(s)	11 %
Dry Hop	Citra	45 g	2 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

## Notes

- warzenie: 21.01  
butelkowanie: 09.02  
blg końcowe: 4,8  
ilość cukru do refermentacji: 60g  
vol.: 5,7%  
*Feb 10, 2021, 12:25 AM*