

# zimowe ipsko

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **152**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (82.9%)	82 %	4
Grain	Rice, Flaked	0.5 kg (13.8%)	70 %	2
Sugar	Candi Sugar, Clear	0.12 kg (3.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Whirlpool	Nelson Sauvign	50 g	20 min	11.5 %
Whirlpool	Moutere	50 g	20 min	15 %
Whirlpool	riwaka	50 g	20 min	8.5 %
Dry Hop	Nelson Sauvign	50 g	5 day(s)	11.5 %
Dry Hop	Moutere	50 g	5 day(s)	15 %
Dry Hop	riwaka	50 g	5 day(s)	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP830 - German Lager Yeast	Lager	Slant	200 ml	---