

1 Owocowa IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **7**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best Pale Ale	2.5 kg (36.8%)	79 %	5
Grain	Pilzneński	2 kg (29.4%)	81 %	3.5
Grain	Best Munich Malt Dark	2 kg (29.4%)	79 %	25
Grain	Płatki owsiane	0.3 kg (4.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	7 g	50 min	15.8 %
Boil	Galaxy	10 g	30 min	15.8 %
Aroma (end of boil)	Mosaic na chłodzenie po chłodnicy	40 g	1 min	10.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand