IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **83**
- SRM **4.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **54 C**, Time **1 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **1 min** at **54C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(66.7%)*	80 %	5
Grain	Pszeniczny	2 kg *(33.3%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	60 g	50 min	9.5 %
Aroma (end of boil)	Amarillo	40 g	10 min	9.5 %
Aroma (end of boil)	Cascade	60 g	10 min	6 %
Whirlpool	Cascade	40 g	1 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Notes

- fb:4.04
  c:11.04
  but:18.04
  140g cukru
  May 4, 2020, 8:43 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.