IPA lekko wedzona

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **47**
- SRM **8.1**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	1 kg *(13%)*	80 %	5
Grain	Weyermann - Pale Ale Malt	3.3 kg *(42.9%)*	85 %	7
Grain	Monachijski	2.7 kg *(35.1%)*	80 %	16
Grain	Carabelge	0.5 kg *(6.5%)*	80 %	30
Grain	Weyermann - Caraamber	0.2 kg *(2.6%)*	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	11.8 %
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	15.8 %
Boil	Equinox	10 g	15 min	13.4 %
Boil	Azacca	10 g	15 min	10.4 %
Boil	East Kent Goldings	10 g	10 min	5.2 %
Dry Hop	Equinox	10 g	10 day(s)	13.1 %
Dry Hop	Azacca	10 g	10 day(s)	14 %

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

Dry Hop	East Kent Goldings	40 g	10 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis