

# Świerkowa IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 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 **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount       | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilzneński     | 5 kg (83.3%) | 81 %  | 4   |
| Grain | Płatki owsiane | 1 kg (16.7%) | 60 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Simcoe | 15 g   | 60 min | 13.2 %     |
| Aroma (end of boil) | Mosaic | 50 g   | 5 min  | 10 %       |
| Aroma (end of boil) | Citra  | 50 g   | 5 min  | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name         | Amount | Use for | Time   |
|--------|--------------|--------|---------|--------|
| Flavor | Pędy świerku | 150 g  | Boil    | 30 min |

## Notes

- Pędy świerku umyć zimną wodą.  
gotować 30 min w celu wydobycia aromatu.

dodać odcedzony roztwór do przefiltrowanej brzeczki na ostatnie 10 minut gotowania z chmielem.  
*Feb 27, 2024, 10:34 PM*