IPA

- Gravity **15 BLG**
- ABV **---**
- IBU **49**
- SRM **7.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Keep mash **0 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(80.6%)*	79 %	6
Grain	Strzegom Monachijski typ I	0.7 kg *(11.3%)*	79 %	16
Grain	Weyermann - Carapils	0.3 kg *(4.8%)*	78 %	4
Grain	Pszeniczny	0.2 kg *(3.2%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Marynka	20 g	15 min	10 %
Boil	Marynka	20 g	5 min	10 %
Dry Hop	Marynka	30 g	7 day(s)	10 %

Yeasts

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

Extras

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

Type	Name	Amount	Use for	Time
Herb	Mech irlandzki	5 g	Boil	15 min
Water Agent	Gips piwowarski	8 g	Mash	60 min

Notes

- Fermentacja w temperaturze 17-18 'C
  Nagazowanie 2 stopnie (na 20l ok 100g glukozy)
  Jan 8, 2017, 8:32 PM

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