

GIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **62**
- SRM **11.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **2 %**
- Size with trub loss **46.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **49.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35.5 liter(s)**
- Total mash volume **49.7 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **35.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **28.4 liter(s)** of **76C** water or to achieve **49.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	7 kg (49.3%)	80 %	7
Grain	Słód pszeniczny	1 kg (7%)	82 %	5
Grain	Strzegom pszenica prażona	0.2 kg (1.4%)	70 %	1000
Grain	Mep©Lager	6 kg (42.3%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	13.5 %
Aroma (end of boil)	Saaz (Czech Republic)	100 g	5 min	4.5 %
Dry Hop	Perle	160 g	5 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
English ALE	Ale	Slant	450 ml	Bunkier

Notes

- GIPA - German Indian Pale Ale

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

Piwo chmielone szyszkami - szyszki zajebane z plantacji z Niemiec podczas zbioru.
Przechowywane w reklamówkach z biedry.
Sypimy dużo - jeść będę.
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