

IPA v2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Steinbach pils	2.4 kg (38.7%)	80 %	5
Grain	Weyermann - Pale Ale Malt	3 kg (48.4%)	85 %	7
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (6.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	60 min	14.3 %
Boil	Summit	10 g	30 min	14.3 %
Boil	Citra	10 g	15 min	13.1 %
Boil	El Dorado	10 g	5 min	14.3 %
Whirlpool	sultana	25 g	0 min	13.7 %
30 min w łazience na 90st				
Whirlpool	El Dorado	25 g	0 min	15 %
Whirlpool	Citra	10 g	0 min	13.1 %
Dry Hop	Citra	90 g	0 day(s)	13.1 %
Dry Hop	sultana	125 g	0 day(s)	6.7 %
Dry Hop	El Dorado	115 g	0 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	1 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
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Water Agent	kwas fosforowy	9 g	Mash	1 min
7 na zacier i 2 na filtrację				
Water Agent	chlorek wapnia	10 g	Mash	1 min
Water Agent	sól epton	1 g	Mash	1 min

Notes

- Zasyp w temperaturze około 55-56 (w trakcie podgrzewania do pierwszej przerwy)
64°C – 40 min
72°C – 20 min
78°C – około 10 min.
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