

#19.C06. Wigilijna IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **10.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **77C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5.7 kg (90.5%)	80.5 %	6
Grain	Viking melanoidynowy	0.3 kg (4.8%)	75 %	80
Grain	Thomas Fawcett & Soon żytni Karmelowy	0.3 kg (4.8%)	70 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	28 g	60 min	13.5 %
Aroma (end of boil)	Simcoe	5 g	10 min	13.2 %
Aroma (end of boil)	Idaho Gem	5 g	10 min	13.7 %
Whirlpool	Simcoe	10 g	1 min	13.2 %
Whirlpool	Idaho Gem	10 g	1 min	13.7 %
Dry Hop	Simcoe	10 g	7 day(s)	13.2 %
Dry Hop	Idaho Gem	10 g	7 day(s)	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile
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