

Jesienne IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **60**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 0.7 kg (14.9%) | 82 % | 5 |
| Grain | Viking Pale Ale malt | 0.5 kg (10.6%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (21.3%) | 79 % | 10 |
| Grain | Pilzneński | 2.5 kg (53.2%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Boil | Amarillo | 25 g | 15 min | 8.5 % |
| Boil | Enigma (AUS) | 25 g | 15 min | 16.3 % |
| Whirlpool | Amarillo | 25 g | 10 min | 8.5 % |
| Whirlpool | Enigma (AUS) | 25 g | 10 min | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| Omega Yeast OYL-090 Espe Kveik | Ale | Liquid | 100 ml | --- |