Weselna IPA

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **32**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg *(45%)*	80 %	4
Grain	Viking Pale Ale malt	4.5 kg *(45%)*	80 %	5
Grain	Płatki owsiane	1 kg *(10%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Aroma (end of boil)	Galaxy	20 g	10 min	15 %
Dry Hop	Galaxy	80 g	3 day(s)	15 %
Dry Hop	Citra	70 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time

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

Spice	Wanilia macerowana w burbonie (2 laski)	50 g	Secondary	10 day(s)