Ipa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **45**
- SRM **10.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **77.7 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **36.5 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **30.2 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **70C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep Pilsner	2.3 kg *(36.5%)*	81 %	4
Grain	Weyermann - Pale Ale Malt	2 kg *(31.7%)*	85 %	7
Grain	Słód Caramunich Typ II Weyermann	0.4 kg *(6.3%)*	73 %	120
Grain	Dekstrynowy Viking Malt	0.2 kg *(3.2%)*	82 %	2
Grain	Carahell Weyermann	0.2 kg *(3.2%)*	81 %	20
Grain	Caraaroma Weyermann	0.2 kg *(3.2%)*	81 %	350
Grain	Płatki owsiane	1 kg *(15.9%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12.3 %
Boil	Centennial	20 g	20 min	10.1 %
Whirlpool	Ekuanot	40 g	15 min	13.8 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

WLP013 - London Ale Yeast	Ale	Slant	300 ml	White Labs

Notes

- Zacieranie w worku (BIAB).
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