

Surowa IPA

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU ---
- SRM **2.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **0 min**
- Evaporation rate **12 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **74 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **80.4C**
- Add grains
- Keep mash **60 min** at **74C**
- Keep mash **10 min** at **76C**
- Sparge using **-8.3 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1 kg (38.5%)	81 %	4
Grain	Chit Malt	0.2 kg (7.7%)	50 %	2
Grain	Karmelowy Jasny 30EBC	0.2 kg (7.7%)	75 %	30
Grain	Płatki owsiane	1 kg (38.5%)	60 %	3
Grain	Słód pszeniczny Bestmalz	0.2 kg (7.7%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Strata	15 g	40 min	13.3 %
Mash	Nectaron	50 g	30 min	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Slant	100 ml	Mangrove Jack's

Notes

- Do wysładzania użyć około 5 L wody o temperaturze 77°C. Następnie uzupełnić do 23 litrów przegotowaną i ostudzoną wodą. Obniżyć pH brzeczki do 4.6 dodając kwas mlekowy.

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

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