Clasic IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **4.6**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg *(87.3%)*	80 %	5
Grain	Rye, Flaked	0.4 kg *(6.3%)*	78.3 %	4
Grain	Weyermann - Carapils	0.4 kg *(6.3%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	20 g	70 min	13.2 %
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %
Whirlpool	Simcoe	20 g	5 min	13.2 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Fining	NaCl	8 g	Mash	70 min
Other	Witamina C	3 g	Secondary	5 day(s)
Fining	Whirfloc 1/2 tabletki	1 g	Boil	0 min

Notes

- Fermentacja
  20 dni - 16 C
  7 dni cicha - 18 c
  7 dni cold crash
  Rozlew na 2.0
  Fermentacje można pociągnąć na Verdantach zgodnie z ich schematem nie będzie to jednak wajb klasycznego west coast.
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