

28 dzień wrześnieowy - warzenie ipy powód nowy

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **43**
- SRM **12.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **33.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.02 kg (25.8%) | 80 % | 5 |
| Grain | Pszeniczny | 0.51 kg (6.5%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 4 kg (51.1%) | 80 % | 4 |
| Grain | Caraaroma | 0.3 kg (3.8%) | 78 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (3.8%) | 73 % | 120 |
| Grain | Płatki owsiane | 0.31 kg (4%) | 85 % | 3 |
| Sugar | Cukier | 0.39 kg (5%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Cascade | 30 g | 30 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 20 g | Fermentis |