

## First IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **52**
- SRM **3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **31 liter(s)** of **76C** water or to achieve **43 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	--- %	---
Grain	Strzegom Monachijski typ I	1.5 kg (18.8%)	--- %	16
Grain	Strzegom Pilzneński	1.5 kg (18.8%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8 %
Boil	Agnus CZ	40 g	30 min	9.65 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	20 min	4 %
Aroma (end of boil)	Cascade PL	40 g	10 min	5.2 %
Dry Hop	Cascade PL	30 g	10 day(s)	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

### Notes

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

- Słabo reaktywne słoły, zacieranie prawie 3h bo była skrobia cały czas  
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