

flower IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **85**
- SRM **13.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **67 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (60.6%) | 80 % | 5 |
| Grain | Żytni | 2 kg (30.3%) | 85 % | 8 |
| Grain | Pszeniczny | 0.3 kg (4.5%) | 85 % | 4 |
| Grain | Strzegom Karmel 300 | 0.3 kg (4.5%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Polaris | 50 g | 60 min | 16.3 % |
| Boil | Polaris | 20 g | 10 min | 16.3 % |
| Boil | Polaris | 10 g | 1 min | 16.3 % |
| Boil | fantasia | 20 g | 1 min | 4.3 % |
| Dry Hop | fantasia | 80 g | 4 day(s) | 4.3 % |
| Dry Hop | polaris | 20 g | 4 day(s) | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------|-----|-----|------|---------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | gozdawa |
|-----------------------------|-----|-----|------|---------|