

GrIPA 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **98**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **82.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (83.3%) | 85 % | 7 |
| Grain | Pszeniczny | 0.5 kg (10.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (6.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Citra | 10 g | 30 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |
| Aroma (end of boil) | Mosaic | 10 g | 10 min | 10 % |
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 10 % |
| Whirlpool | Mosaic | 50 g | 60 min | 10 % |
| Whirlpool | Citra | 40 g | 60 min | 12 % |
| Dry Hop | Simcoe | 50 g | 1 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|-------------|
| Hornindal Kveik | Ale | Dry | 2 g | Omega Yeast |

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 |
|-------------|----------------|--------|---------|---------|
| Water Agent | Chlorek wapnia | 5 g | Mash | 666 min |

Notes

- Mosaic 50 i Citra 40 dodane na HopStand na 60 minut. Faktyczne IBU to nieco ponad 30
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