

I'm Back IPA II

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **10**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **66 C**, Time **130 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **130 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 6.25 kg (83.9%) | 80 % | 4 |
| Grain | Rice, Flaked | 0.8 kg (10.7%) | 70 % | 2 |
| Grain | Płatki owsiane | 0.4 kg (5.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|-----------|------------|
| Boil | Equinox | 15 g | 15 min | 13.1 % |
| Whirlpool | Sorachi Ace | 100 g | 1 min | 10 % |
| Whirlpool | Lemon drop | 50 g | 1 min | 4.6 % |
| Dry Hop | Equinox | 30 g | 14 day(s) | 13.1 % |
| Dry Hop | Sorachi Ace | 100 g | 3 day(s) | 10 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|---------------|-----|------|---------|
| Water Agent | kwask mlekowy | 5 g | Mash | 180 min |
|-------------|---------------|-----|------|---------|