

# IPA #1

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **550 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **592.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **396 liter(s)**
- Total mash volume **506 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **396 liter(s)** of strike water to **55.3C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **306.3 liter(s)** of **76C** water or to achieve **592.3 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount        | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński     | 70 kg (63.6%) | 81 %  | 4   |
| Grain | Płatki owsiane | 40 kg (36.4%) | 85 %  | 3   |

## Hops

| Use for    | Name     | Amount | Time     | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Equinox  | 100 g  | 60 min   | 13.1 %     |
| First Wort | Amarillo | 100 g  | 60 min   | 9.5 %      |
| Whirlpool  | Mosaic   | 300 g  | 10 min   | 10 %       |
| Whirlpool  | Citra    | 300 g  | 10 min   | 12 %       |
| Whirlpool  | Equinox  | 1000 g | 10 min   | 13.1 %     |
| Whirlpool  | Amarillo | 1000 g | 10 min   | 9.5 %      |
| Dry Hop    | Citra    | 1000 g | 3 day(s) | 12 %       |
| Dry Hop    | Mosaic   | 1000 g | 3 day(s) | 10 %       |
| Dry Hop    | Amarillo | 500 g  | 3 day(s) | 9.5 %      |
| Dry Hop    | Equinox  | 500 g  | 3 day(s) | 13.1 %     |

## Yeasts

| Name   | Type | Form   | Amount  | Laboratory |
|--------|------|--------|---------|------------|
| wlp095 | Ale  | Liquid | 1500 ml | ---        |

## Notes

- Fermentacja:  
Początek: 18 C  
Koniec: 21 C  
*Nov 26, 2019, 2:24 PM*