

# IPA BUNKIER

---

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **42**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **58.7 liter(s)**
- Total mash volume **78.3 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **58.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **36.8 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9.5 kg (48.5%)	80 %	5
Grain	Viking Pilsner malt	8.5 kg (43.4%)	82 %	4
Grain	Viking Wheat Malt	1 kg (5.1%)	83 %	5
Grain	Viking Munich Malt	0.5 kg (2.6%)	78 %	18
Grain	Caraaroma	0.075 kg (0.4%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	75 g	50 min	10.5 %
Boil	Cascade	75 g	50 min	6 %
Boil	East Kent Goldings	25 g	10 min	5.1 %
Boil	Amarillo	50 g	5 min	9.5 %
Dry Hop	Cascade	100 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	60 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Herb	Liście limonki	75 g	Secondary	7 day(s)