

# IPA ciastko

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Keep mash **60 min** at **100C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (52.2%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (34.8%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.7%)	75 %	30
Grain	cookie viking malt	0.25 kg (4.3%)	75 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	5.5 %
Boil	Magnum	15 g	60 min	13.5 %
Aroma (end of boil)	Tradition	25 g	10 min	5.5 %
Aroma (end of boil)	Cascade PL	50 g	10 min	5.2 %
Dry Hop	Cascade PL	50 g	8 day(s)	5.2 %

## Yeasts

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

Safale S-05	Ale	Dry	11.5 g	Safale
-------------	-----	-----	--------	--------