

# IPA Janek

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **44**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Viking Pilsner malt	1 kg (14.3%)	90 %	4
Grain	Viking Wheat Malt	1 kg (14.3%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.9 %
Boil	Warrior	25 g	20 min	15.9 %
Aroma (end of boil)	Warrior	35 g	5 min	15.9 %
Whirlpool	Chinook	50 g	5 min	13 %
Dry Hop	Chinook	50 g	5 day(s)	13 %
Dry Hop	Equinox	100 g	5 day(s)	13.1 %
Dry Hop	Simcoe	100 g	5 day(s)	13.2 %
Dry Hop	Cascade	100 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól epsom	6 g	Mash	60 min
Fining	Wirflock	5 g	Boil	10 min
Water Agent	Kwas fosforowy	2 g	Mash	0 min

### Notes

- Zeszło do 2.3 blg 7.1% alko  
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