

# IPA- listopadowa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **3 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **3 min** at **77C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (66.1%)	85 %	7
Grain	Strzegom Karmel 150	0.15 kg (2.5%)	75 %	150
Grain	Maris Otter Crisp	0.9 kg (14.9%)	83 %	6
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	amora preta	20 g	60 min	11.2 %
Boil	amora preta	20 g	30 min	11.2 %
Boil	amora preta	10 g	10 min	11.2 %
Dry Hop	Amarillo	100 g	2 day(s)	8.5 %
Dry Hop	nectaron	100 g	2 day(s)	9.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis