

# IPA wiosenna

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **94**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **35.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński  | 4 kg (54.8%)  | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 3 kg (41.1%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 0.3 kg (4.1%) | 85 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Warrior  | 40 g   | 60 min   | 15.5 %     |
| Boil                | Warrior  | 40 g   | 20 min   | 15.5 %     |
| Aroma (end of boil) | Marynka  | 40 g   | 15 min   | 10 %       |
| Dry Hop             | Amarillo | 100 g  | 3 day(s) | 9.5 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 600 ml | Fermentis  |