

# IPA Wujka Sama

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **10.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **67 C**, Time **35 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **35 min** at **67C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński Strzegom	3.5 kg (41.2%)	80 %	4
Grain	Słód Pale Ale Strzegom	2.5 kg (29.4%)	80 %	6
Grain	Słód Przeniczny Ciemny Bestmaltz	1 kg (11.8%)	80 %	18
Grain	Słód Monachijski Strzegom	1 kg (11.8%)	80 %	15
Grain	Słód Żytni Karmelowy Fawcett 188 EBC	0.5 kg (5.9%)	80 %	188

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	60 min	8.8 %
Boil	Cascade	25 g	30 min	7.1 %
Boil	Cascade	25 g	5 min	7.1 %
Dry Hop	Cascade	50 g	10 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM12 W szkocką kratę	Ale	Slant	250 ml	Fermentum Mobile
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