

IPA z pilzneńskiego

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **64**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (77.8%) | 81 % | 4 |
| Grain | Monachijski | 0.5 kg (11.1%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Marynka | 40 g | 60 min | 8.8 % |
| Boil | Warrior | 10 g | 60 min | 15.5 % |
| Boil | Cascade | 20 g | 10 min | 6 % |
| Whirlpool | Cascade | 10 g | 10 min | 6 % |
| Dry Hop | Cascade | 20 g | 5 day(s) | 6 % |
| Dry Hop | Sorachi Ace | 20 g | 5 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |