

# ipeczka

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński        | 5 kg (83.3%)  | 81 %  | 4   |
| Grain | Płatki owsiane    | 0.5 kg (8.3%) | 85 %  | 3   |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | lunga    | 20 g   | 60 min   | 11.3 %     |
| Boil    | lunga    | 20 g   | 30 min   | 11.3 %     |
| Boil    | Citra    | 10 g   | 10 min   | 12.3 %     |
| Boil    | Amarillo | 10 g   | 10 min   | 6 %        |
| Dry Hop | Citra    | 40 g   | 5 day(s) | 12.3 %     |
| Dry Hop | Amarillo | 40 g   | 5 day(s) | 6 %        |