

# IPULEŃKA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **39**
- SRM **4.3**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (24%)	79 %	6
Grain	Pilzneński	4 kg (64%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (8%)	78 %	4
Grain	Pszeniczny	0.25 kg (4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Centennial	28 g	5 min	10.5 %
Boil	Cascade	28 g	5 min	6 %
Boil	Chinook	28 g	5 min	13 %
Aroma (end of boil)	Centennial	28 g	0 min	10.5 %
Aroma (end of boil)	Cascade	28 g	0 min	6 %
Aroma (end of boil)	Chinook	28 g	0 min	13 %
Dry Hop	Cascade	28 g	2 day(s)	6 %
Dry Hop	Centennial	56 g	2 day(s)	10.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - American Ale II	Ale	Slant	250 ml	Wyeast Labs