

# Island ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **32**
- SRM **4.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (69.6%)	81 %	4
Grain	Abbey Castle	0.25 kg (4.3%)	80 %	45
Grain	Płatki owsiane	1 kg (17.4%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (8.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	30 min	13 %
Whirlpool	Motueka	50 g	0 min	7 %
Whirlpool	Pacific Gem	50 g	0 min	15.3 %
Whirlpool	Galaxy	50 g	0 min	15 %
Dry Hop	Motueka	50 g	3 day(s)	7 %
Dry Hop	Pacific Gem	50 g	3 day(s)	15.3 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	70 ml	Fermentum Mobile