

# Izabella + Simcoe Mam nadzieję, że Leśne aromaty IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (70.9%)	81 %	4
Grain	Słód owsiany	1 kg (14.2%)	61 %	5
Grain	Płatki pszeniczne	0.4 kg (5.7%)	60 %	3
Grain	Płatki owsiane	0.4 kg (5.7%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.25 kg (3.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	25 g	60 min	5.1 %
Boil	Simcoe	25 g	60 min	13.2 %
Aroma (end of boil)	Izabella	25 g	5 min	5.1 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %
Whirlpool	Izabella	50 g	5 min	5.1 %
Dry Hop	Izabella	100 g	5 day(s)	5.1 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale K-97	Ale	Dry	11.5 g	Fermentis
-------------	-----	-----	--------	-----------

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc 1/2 tabletki	1 g	Boil	0 min
Other	Witamina C	2 g	Secondary	5 day(s)
Other	Witamina C	2 g	Bottling	---