

jakieś ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (45.5%)	80 %	5
Grain	Pilzneński	2 kg (22.7%)	81 %	4
Grain	Strzegom Karmel 150	0.3 kg (3.4%)	75 %	150
Grain	Płatki owsiane	1.5 kg (17%)	85 %	3
Grain	Płatki pszeniczne	1 kg (11.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	13 %
Boil	Mosaic	30 g	50 min	12 %
Boil	Citra	5 g	55 min	13 %
Whirlpool	Mosaic	30 g	10 min	12 %
Whirlpool	Citra	10 g	10 min	13 %
Dry Hop	Mosaic	50 g	3 day(s)	12 %
Dry Hop	Citra	50 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs
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Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	3 g	Boil	10 min
Flavor	skórka z pomarańczy	20 g	Boil	10 min
Other	glukoza	200 g	Bottling	---