

# January IPA

- Gravity **11.9 BLG**
- ABV ---
- IBU **70**
- SRM **6.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **66.7 C**, Time **45 min**
- Temp **75.6 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **66.7C**
- Keep mash **10 min** at **75.6C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (20%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10
Grain	Pale Malt (2 Row) Bel	3 kg (60%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	40 min	11 %
Boil	Super Galena	24 g	60 min	14.5 %
Boil	Equinox	10 g	15 min	13.1 %
Whirlpool	Equinox	10 g	---	13.1 %
Whirlpool	Rakau (NZ)	10 g	---	9.5 %
Dry Hop	Equinox	10 g	7 day(s)	13.1 %
Dry Hop	Rakau (NZ)	20 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	1000 ml	Fermentum Mobile