

# Jesienne IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **60**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	0.7 kg (14.9%)	82 %	5
Grain	Viking Pale Ale malt	0.5 kg (10.6%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (21.3%)	79 %	10
Grain	Pilzneński	2.5 kg (53.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	15 min	8.5 %
Boil	Enigma (AUS)	25 g	15 min	16.3 %
Whirlpool	Amarillo	25 g	10 min	8.5 %
Whirlpool	Enigma (AUS)	25 g	10 min	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Omega Yeast OYL-090 Espe Kveik	Ale	Liquid	100 ml	---