

# Lekka ne ipa z modyfikacją wody

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.1 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (63.5%)	80 %	4
Grain	Melanoiden Malt	0.5 kg (7.9%)	80 %	39
Grain	Pszeniczny	1 kg (15.9%)	85 %	4
Grain	Jęczmień niesłodowany	0.4 kg (6.3%)	75 %	2
Grain	Płatki owsiane	0.4 kg (6.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	5 g	60 min	13.1 %
Boil	Centennial	15 g	30 min	10.5 %
Aroma (end of boil)	Centennial	35 g	0 min	10.5 %
Whirlpool	Mosaic	50 g	0 min	10 %
Whirlpool	Simcoe	28 g	0 min	13.2 %
Dry Hop	Citra	60 g	5 day(s)	12 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %
Dry Hop	Cascade	30 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	10 g	Mash	---
Water Agent	kwask fosforowy	5 g	Mash	---
Water Agent	gips	5 g	Mash	---

## Notes

- chmiel equinox 60 g i chmiel cascade 30 g do fermentacji burzliwej  
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