

Mała ipa, czyli ipunia

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **36**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **55 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **55 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg (71.7%)	80 %	4
Grain	Płatki owsiane	1 kg (21.7%)	60 %	3
Grain	Weyermann - Carapils	0.3 kg (6.5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	40 min	10 %
Boil	Mix usa	80 g	1 min	12 %