

## NE IPA na wesele

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **10 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **25.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (60.8%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1.5 kg (20.3%) | 85 %  | 4   |
| Grain | Płatki pszeniczne    | 0.7 kg (9.5%)  | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.7 kg (9.5%)  | 85 %  | 3   |

### Hops

| Use for | Name     | Amount | Time | Alpha acid |
|---------|----------|--------|------|------------|
| Dry Hop | Amarillo | 57 g   | ---  | 9.5 %      |
| Dry Hop | Mosaic   | 75 g   | ---  | 10 %       |
| Dry Hop | Equinox  | 100 g  | ---  | 13.1 %     |
| Dry Hop | Citra    | 100 g  | ---  | 12 %       |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 26 ml  | Fermentum Mobile |