

# Odrodzona IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **79**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.37 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **78.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (84.7%)	80 %	4
Grain	Cara-Pils/Dextrine	0.25 kg (8.5%)	72 %	4
Grain	Strzegom Pszeniczny	0.2 kg (6.8%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	60 min	17 %
Whirlpool	Centennial	10 g	10 min	10.5 %
Whirlpool	Simcoe	10 g	10 min	13.2 %
Dry Hop	Centennial	20 g	5 day(s)	10.5 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	60 min

Fining	Mech irlandzki	2 g	Boil	5 min
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