

Pępkowe Ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (61.4%) | 82 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg (17.5%) | 61 % | 5 |
| Grain | Weyermann - Carapils | 0.4 kg (7%) | 78 % | 4 |
| Grain | Płatki pszeniczne | 0.3 kg (5.3%) | 60 % | 3 |
| Grain | Rice, Flaked | 0.5 kg (8.8%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | talus | 20 g | 30 min | 12 % |
| Whirlpool | Nelson Sauvín | 50 g | 15 min | 11 % |
| Aroma (end of boil) | talus | 40 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 200 ml | Omega |