

# Pierwsza NE ipa

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **37**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (66.7%)	81 %	4
Grain	Płatki owsiane	1.5 kg (20%)	60 %	3
Grain	Płatki pszeniczne	1 kg (13.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (USA)	50 g	60 min	3.75 %
Boil	Marynka	25 g	60 min	10 %
Whirlpool	Dr Rudi	30 g	10 min	11.8 %
Whirlpool	Xionc (experimental PolishHops)	50 g	10 min	7.3 %