

Seszyn ipa dwa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (55.6%)	80 %	5
Grain	Pszeniczny	1 kg (15.9%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (15.9%)	61 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.8%)	75 %	30
Grain	Płatki owsiane	0.5 kg (7.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	45 min	11 %
Whirlpool	Mix 150	150 g	20 min	1 %

Notes

- bru1 25g equanot 15g sorashi ace 25g oktawaia 25g summint 15g sabro 15g cascade pl 25g chmiele rocznik 2019
40l wody 6g gipsu g4 chlorek wapnia 4g soli epon
Jun 2, 2021, 9:28 PM