

# SYCYLIJSKA IPA

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **23**
- SRM **3.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (16.7%)	79 %	16
Grain	Strzegom Wiedeński	0.5 kg (16.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	40 g	30 min	4.6 %
Aroma (end of boil)	Lemon drop	40 g	5 min	4.6 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Lemon drop	50 g	4 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa po truskawkowe	Ale	Slant	800 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Sok z cytryny	1000 g	Secondary	7 day(s)
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