

tyci ipa

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **24**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (83.3%) | 80 % | 5 |
| Grain | Abbey Castle | 0.5 kg (16.7%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Aroma (end of boil) | Izabella | 15 g | 10 min | 5.1 % |
| Whirlpool | Amora preta | 13 g | 20 min | 7.4 % |
| Whirlpool | EXP 2/20 | 13 g | 20 min | 9.3 % |
| Whirlpool | EXP 3/20 | 13 g | 20 min | 9.3 % |
| Whirlpool | Izabella | 13 g | 20 min | 5.1 % |
| Dry Hop | EXP 2/20 | 20 g | 2 day(s) | 9.3 % |
| Dry Hop | EXP 3/20 | 20 g | 2 day(s) | 9.3 % |
| Dry Hop | Amora preta | 20 g | 2 day(s) | 7.4 % |
| Dry Hop | Izabella | 10 g | 2 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|------------------|
| FM12 W szkocką krąg | Ale | Slant | 100 ml | Fermentum Mobile |