

# Zdziczała IPA2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **66**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%)   | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 1 kg (15.4%)   | 81 %  | 6   |
| Grain | Weyermann - Carapils | 0.25 kg (3.8%) | 78 %  | 4   |
| Grain | Płatki owsiane       | 0.25 kg (3.8%) | 85 %  | 3   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 60 min   | 15.5 %     |
| Boil    | Centennial             | 15 g   | 60 min   | 10.5 %     |
| Boil    | Citra                  | 30 g   | 10 min   | 12 %       |
| Boil    | Centennial             | 30 g   | 10 min   | 10.5 %     |
| Boil    | Chinook                | 20 g   | 10 min   | 13 %       |
| Dry Hop | Centennial             | 40 g   | 7 day(s) | 10.5 %     |
| Dry Hop | Chinook                | 30 g   | 7 day(s) | 13 %       |
| Dry Hop | Citra                  | 50 g   | 7 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|   |     |        |       |            |
|---|-----|--------|-------|------------|
| WLP645 -<br>Brettanomyces<br>clausenii    | Ale | Liquid | 35 ml | White Labs |
| WLP650 -<br>Brettanomyces<br>bruxellensis | Ale | Liquid | 35 ml | White Labs |
| WLP653 -<br>Brettanomyces<br>lambicus     | Ale | Liquid | 35 ml | White Labs |