

## 1.1 i 1.2 session pipa

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- Gravity **13.8 BLG**
- ABV ---
- IBU **50**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **43 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6 kg (75%)	80.5 %	2
Grain	Monachijski	1 kg (12.5%)	80 %	16
Grain	Pszeniczny	1 kg (12.5%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	9.5 %
Boil	Sybilla	50 g	20 min	6.5 %
Boil	Lublin (Lubelski)	50 g	10 min	3.6 %
Boil	Lublin (Lubelski)	50 g	1 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
Vermont Ale	Ale	Liquid	100 ml	Whitelabs

### Notes

- Warka podzielona na dwa fermentory.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

W jednym US-05 w drugim Vermont Ale.  
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