

## #113 WW IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **9 %/h**
- Boil size **32.3 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **32.3 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **3 min**

### Mash step by step

- Heat up **25.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.15 kg (56.7%)	80 %	4
Grain	BESTMALZ - Best Heidelberg	1.72 kg (23.5%)	80.5 %	3
Grain	Strzegom Pszeniczny	1.3 kg (17.8%)	81 %	6
Sugar	Cane (Beet) Sugar	0.15 kg (2%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga PL	1 g	1 min	10 %
Whirlpool	Mosaic	1 g	1 min	11.8 %
Whirlpool	Nelson Sauvignon	1 g	1 min	10.6 %
Dry Hop	Mosaic	1 g	1 day(s)	11.8 %
Dry Hop	Nelson Sauvignon	1 g	1 day(s)	10.6 %
Dry Hop	Galaxy	1 g	1 day(s)	14.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	120 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe z beczki po Chardonnay	50 g	Secondary	10 day(s)