

#19.C06. Wigilijna IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **10.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **77C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 5.7 kg (90.5%) | 80.5 % | 6 |
| Grain | Viking melanoidynowy | 0.3 kg (4.8%) | 75 % | 80 |
| Grain | Thomas Fawcett & Soon żytni Karmelowy | 0.3 kg (4.8%) | 70 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Magnum | 28 g | 60 min | 13.5 % |
| Aroma (end of boil) | Simcoe | 5 g | 10 min | 13.2 % |
| Aroma (end of boil) | Idaho Gem | 5 g | 10 min | 13.7 % |
| Whirlpool | Simcoe | 10 g | 1 min | 13.2 % |
| Whirlpool | Idaho Gem | 10 g | 1 min | 13.7 % |
| Dry Hop | Simcoe | 10 g | 7 day(s) | 13.2 % |
| Dry Hop | Idaho Gem | 10 g | 7 day(s) | 13.7 % |

Yeasts

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

| | | | | |
|----------------------|-----|--------|-------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |
|----------------------|-----|--------|-------|------------------|