

## 8# IPA z przenicą

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **61**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.1 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.6 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (45.5%)	80 %	5
Grain	Pszeniczny	2.5 kg (45.5%)	85 %	4
Grain	Płatki owsiane	0.25 kg (4.5%)	85 %	3
Grain	płatki jęczmienne	0.25 kg (4.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	13.4 %
Boil	Warrior	30 g	15 min	13.4 %
Aroma (end of boil)	Cascade PL	25 g	10 min	8 %
Aroma (end of boil)	taiheke	25 g	3 min	7.6 %
Dry Hop	Cascade PL	25 g	3 day(s)	8 %
Dry Hop	taiheke	50 g	3 day(s)	7.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

### Notes

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

- 60 min 65-66 stopni  
10 min 76 stopni  
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