

## Bielska IPA 4.0

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **55**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **41.6 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **3 min**

### Mash step by step

- Heat up **31.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **27.3 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (86.5%)	80 %	5
Grain	Strzegom Monachijski typ I	1.4 kg (13.5%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	100 g	60 min	6 %
Boil	Cascade	50 g	30 min	6 %
Boil	Cascade	50 g	15 min	6 %
Aroma (end of boil)	Cascade	60 g	1 min	6 %
Dry Hop	Citra	40 g	14 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---