

# Biotransformacyjna IPKA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **73 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	1 kg (28.6%)	60 %	3
Grain	Pilznieński	2.5 kg (71.4%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	40 min	6.5 %
Whirlpool	Pink Boots Blend	60 g	1 min	12 %
Dry Hop	Nelson Sauvín	50 g	15 day(s)	11 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %