

# Herbaciana IPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **41**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (57.1%)	80 %	5
Grain	Płatki owsiane	0.5 kg (14.3%)	85 %	3
Grain	Monachijski	0.5 kg (14.3%)	80 %	16
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	15 min	11.8 %
Boil	Chinook	15 g	5 min	11.8 %
Whirlpool	El Dorado	20 g	0 min	11 %
Whirlpool	Mosaic	25 g	0 min	10.4 %
Whirlpool	Simcoe	25 g	0 min	11.5 %
Dry Hop	El Dorado	20 g	3 day(s)	11 %
Dry Hop	Mosaic	25 g	3 day(s)	10.4 %
Dry Hop	Simcoe	25 g	3 day(s)	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Us-05	Ale	Slant	150 ml	fermentis
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### Extras

Type	Name	Amount	Use for	Time
Herb	Herbata (wybór w trakcie)	100 g	Secondary	3 day(s)