

# I pa za belą

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **7.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **74 C**, Time **5 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **74C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (69.9%)   | 80 %  | 5   |
| Grain | Strzegom Karmel 300  | 0.15 kg (2.1%) | 70 %  | 299 |
| Grain | Pilzneński           | 0.5 kg (7%)    | 81 %  | 4   |
| Grain | Strzegom Wiedeński   | 1.5 kg (21%)   | 79 %  | 10  |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Lunga    | 45 g   | 60 min   | 9 %        |
| Boil    | Izabella | 20 g   | 60 min   | 6 %        |
| Dry Hop | Izabella | 20 g   | 5 day(s) | 6 %        |

## Yeasts

| Name              | Type  | Form   | Amount | Laboratory       |
|-------------------|-------|--------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 200 ml | Fermentum Mobile |

## Notes

- po kolschu 4 pokolenie  
*Jun 4, 2021, 9:44 PM*