

lipa

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **44**
- SRM **7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	6 kg (75.9%)	78 %	8
Grain	Pszeniczny	1 kg (12.7%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (6.3%)	79 %	16
Adjunct	Płatki owsiane	0.4 kg (5.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Challenger	60 g	1 min	5.1 %
Boil	Marynka	20 g	60 min	7.7 %
Boil	Simcoe	30 g	5 min	12.9 %
Aroma (end of boil)	Centennial	60 g	1 min	9.4 %
Boil	Marynka	40 g	30 min	7.7 %

Yeasts

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

Notes

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

- Fermentacja burzliwa 9 dni w 18 stopniach Celsjusza, cicha ok 2 tygodni w temperaturze 18 stopni Celsjusza
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