

# I'm Back IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **3.7**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **66 C**, Time **130 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **130 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (87.3%)	80 %	4
Grain	Rye, Flaked	0.8 kg (12.7%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	15 min	13.1 %
Whirlpool	Equinox	90 g	1 min	13.1 %
Whirlpool	Mosaic	50 g	1 min	10 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	5 g	Mash	180 min

## Notes

- Kwas mlekowy do wyśładzania 2ml/10l.  
*Feb 14, 2020, 2:13 PM*