

## IPA#1

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **8.1**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30.9 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (65.6%)	80 %	5
Grain	Strzegom Karmel 300	0.16 kg (2.3%)	70 %	299
Grain	Pilzneński	1.2 kg (17.5%)	81 %	4
Grain	Briess - Wheat Malt, Red	1 kg (14.6%)	81 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ctz	25 g	60 min	15.8 %
Aroma (end of boil)	Marynka	50 g	0 min	6.7 %
Dry Hop	Marynka	100 g	3 day(s)	6.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	10 g	Boil	5 min
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## Notes

- Płatki pszenne i orkiszowe uprzednio kleikuje  
*Oct 14, 2020, 7:53 PM*