

Ipa#2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **68 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50.8%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (25.4%)	80 %	5
Grain	Płatki pszeniczne	1 kg (16.9%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (6.8%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	80 min	5.5 %
Boil	Marynka	30 g	60 min	6.7 %

Yeasts

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

Extras

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