

IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **33**
- SRM **7.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (95.9%) | 80 % | 5 |
| Grain | Aroma CastleMalting | 0.3 kg (4.1%) | 78 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Target | 30 g | 60 min | 10.5 % |
| Boil | Challenger | 15 g | 15 min | 7 % |
| Boil | Fuggles | 15 g | 3 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|------|
| Water Agent | gips | 4 g | Mash | --- |

Notes

- Gips dodany od początku zacierania

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

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