

ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (63.3%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (12.7%)	79 %	16
Grain	Płatki owsiane	0.5 kg (6.3%)	60 %	3
Grain	Pszeniczny	0.5 kg (6.3%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (6.3%)	78 %	4
Grain	Viking Melanoidynowy	0.2 kg (2.5%)	75 %	60
Grain	Biscuit Malt	0.2 kg (2.5%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Boil	Citra	20 g	10 min	12 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Amarillo	20 g	10 min	9.5 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Amarillo	20 g	0 min	9.5 %

Whirlpool	Mosaic	20 g	0 min	10 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc T	1.25 g	Boil	15 min

Notes

- 2.5 vol

Fermentacja w 17 stopniach około 2/3 tygodnie
 Cold Crash w 0-2 stopniach 2 dni przed butelkowaniem
 Leżakowanie około 3 tygodnie.
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