

## Ipa#3

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **4.1**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński  | 3 kg (65.2%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 0.6 kg (13%) | 80 %  | 5   |
| Grain | Płatki owsiane       | 1 kg (21.7%) | 85 %  | 3   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 20 g   | 60 min | 5.2 %      |
| Boil                | lunga   | 20 g   | 30 min | 11 %       |
| Aroma (end of boil) | Oktawia | 50 g   | 0 min  | 7.1 %      |

### Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| S 04 | Ale  | Slant | 200 ml | ---        |