

IPA BEZ PSZENICY

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **4.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **10 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **49.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.5 liter(s)**
- Total mash volume **40.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **30.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **29 liter(s)** of **76C** water or to achieve **49.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.7 kg (56.2%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 1.7 kg (16.7%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (4.9%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (9.9%) | 85 % | 3 |
| Grain | Karmelowy Jasny 50EBC | 0.25 kg (2.5%) | 75 % | 50 |
| Grain | Żytni | 0.5 kg (4.9%) | 85 % | 8 |
| Grain | Strzegom Wiedeński | 0.5 kg (4.9%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 50 g | 70 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 60 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------|--------|---------|--------|
| Water Agent | SOL EPSOM | 7 g | Mash | 60 min |
| Water Agent | GIPS | 5 g | Boil | 60 min |
| Flavor | CALAMASI | 50 g | Boil | 45 min |