

IPA JAKAŚ

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (76.9%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 60 % | 3 |
| Grain | Słód owsiany Fawcett | 0.5 kg (7.7%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------------|--------|----------|------------|
| Boil | Mix: Simcoe Citra Amarillo | 75 g | 10 min | 13.7 % |
| Aroma (end of boil) | Mix | 75 g | 0 min | 13.7 % |
| Whirlpool | Mix | 75 g | 0 min | 13.7 % |
| 85C start 20min | | | | |
| Dry Hop | Mix | 75 g | 5 day(s) | 13.7 % |

Notes

- 14 01 23 warzenie
Jan 14, 2023, 8:02 PM