

IPA lekko wedzona

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **47**
- SRM **8.1**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Słód Wędzony Steinbach | 1 kg (13%) | 80 % | 5 |
| Grain | Weyermann - Pale Ale Malt | 3.3 kg (42.9%) | 85 % | 7 |
| Grain | Monachijski | 2.7 kg (35.1%) | 80 % | 16 |
| Grain | Carabelge | 0.5 kg (6.5%) | 80 % | 30 |
| Grain | Weyermann - Caraamber | 0.2 kg (2.6%) | 75 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|-----------|------------|
| Boil | Mosaic | 25 g | 60 min | 11.8 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 30 min | 15.8 % |
| Boil | Equinox | 10 g | 15 min | 13.4 % |
| Boil | Azacca | 10 g | 15 min | 10.4 % |
| Boil | East Kent Goldings | 10 g | 10 min | 5.2 % |
| Dry Hop | Equinox | 10 g | 10 day(s) | 13.1 % |
| Dry Hop | Azacca | 10 g | 10 day(s) | 14 % |

| | | | | |
|---------|--------------------|------|-----------|-------|
| Dry Hop | East Kent Goldings | 40 g | 10 day(s) | 5.1 % |
|---------|--------------------|------|-----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |