

# IPA letnia

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **66 liter(s)**
- Trub loss **2 %**
- Size with trub loss **70.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **80.5 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **60 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **40.5 liter(s)** of **76C** water or to achieve **80.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	13 kg (65%)	82 %	4
Grain	Viking Wheat Malt	5 kg (25%)	83 %	5
Grain	Płatki owsiane	1 kg (5%)	60 %	3
Grain	Weyermann - Carared	1 kg (5%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	120 g	60 min	12.7 %