

IPA na karpacki

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **72**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (71.4%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.3%) | 79 % | 16 |
| Sugar | cukier | 1 kg (14.3%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Książęcy | 100 g | 5 min | 7 % |
| Whirlpool | Cascade | 50 g | 15 min | 6 % |
| Whirlpool | Centennial | 50 g | 15 min | 10.5 % |
| Whirlpool | Książęcy | 100 g | 15 min | 7 % |
| Dry Hop | Cascade | 50 g | 7 day(s) | 6 % |
| Dry Hop | Centennial | 50 g | 7 day(s) | 10.5 % |
| Dry Hop | Chinook | 50 g | 7 day(s) | 13 % |
| Dry Hop | Książęcy | 50 g | 7 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------|-----|-------|--------|-------|
| Lutra OYL-071 | Ale | Slant | 200 ml | Omega |
|---------------|-----|-------|--------|-------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------|--------|---------|--------|
| Fining | pastylki do klarowania | 5 g | Boil | 10 min |