

ipa weselna 17.04

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (55.6%) | 90 % | 7 |
| Grain | Weyermann - Bohemian Pilsner Malt | 2 kg (37%) | 90 % | 4 |
| Grain | Pszeniczny | 0.2 kg (3.7%) | 90 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (3.7%) | 90 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 25 g | 45 min | 7.4 % |
| Boil | Marynka | 25 g | 30 min | 7.4 % |
| Aroma (end of boil) | Simcoe | 35 g | 15 min | 11.7 % |
| Whirlpool | Simcoe | 15 g | 0 min | 11.7 % |
| Dry Hop | Cascade | 100 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|---------|--------|------------------|
| FM52 Amerykański Sen | Ale | Culture | 2000 g | Fermentum Mobile |
| strter 2l | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 4 g | Boil | 15 min |