

IPA wiosenna

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **94**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **35.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **66 C**, Time **75 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (54.8%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (41.1%) | 80 % | 5 |
| Grain | Pszeniczny | 0.3 kg (4.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Warrior | 40 g | 60 min | 15.5 % |
| Boil | Warrior | 40 g | 20 min | 15.5 % |
| Aroma (end of boil) | Marynka | 40 g | 15 min | 10 % |
| Dry Hop | Amarillo | 100 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 600 ml | Fermentis |