

# IPA wiosenna

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- 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