

# Ipa z herbatą

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **32.8 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (40%)	85 %	7
Grain	Strzegom Pilzneński	4 kg (40%)	80 %	4
Grain	Pszeniczny	2 kg (20%)	85 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	22 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Wirflock	5 g	Boil	15 min