

# IPA z Jaśminem 2.0

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **4.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.16 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **2 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11 %
Whirlpool	Magnum	50 g	0 min	11 %
Dry Hop	Magnum	55 g	3 day(s)	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	sencha jaśminowa	100 g	Secondary	2 day(s)