

IPAni Domu

- Gravity **13.1 BLG**
- ABV ---
- IBU ---
- SRM **3.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **66 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **79.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **55.2 liter(s)** of **76C** water or to achieve **79.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (40%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (13.3%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 3 kg (20%) | 75 % | 3 |
| Grain | Weyermann - Carapils | 1 kg (6.7%) | 78 % | 4 |
| Grain | Płatki owsiane | 3 kg (20%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|-----------|------------|
| Mash | Marynka | 100 g | 60 min | 10 % |
| Mash | Mosaic | 50 g | 10 min | 10 % |
| Mash | Centennial | 100 g | 0 min | 10.5 % |
| Dry Hop | Citra | 100 g | 10 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1000 ml | Fermentum Mobile |
|----------------------|-----|--------|---------|------------------|