

IPKA_LISTOPAD_2023

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Strzegom Pilzneński	1.5 kg (30%)	80 %	4
Grain	Pszeniczny	0.5 kg (10%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	30 min	10.5 %
Aroma (end of boil)	Citra	50 g	0 min	12 %