

# January IPA

- Gravity **11.9 BLG**
- ABV ---
- IBU **70**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **50 C**, Time **30 min**
- Temp **66.7 C**, Time **45 min**
- Temp **75.6 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **66.7C**
- Keep mash **10 min** at **75.6C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount     | Yield | EBC |
|-------|-----------------------|------------|-------|-----|
| Grain | Monachijski           | 1 kg (20%) | 80 %  | 16  |
| Grain | Strzegom Wiedeński    | 1 kg (20%) | 79 %  | 10  |
| Grain | Pale Malt (2 Row) Bel | 3 kg (60%) | 80 %  | 6   |

## Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | lunga        | 25 g   | 40 min   | 11 %       |
| Boil      | Super Galena | 24 g   | 60 min   | 14.5 %     |
| Boil      | Equinox      | 10 g   | 15 min   | 13.1 %     |
| Whirlpool | Equinox      | 10 g   | ---      | 13.1 %     |
| Whirlpool | Rakau (NZ)   | 10 g   | ---      | 9.5 %      |
| Dry Hop   | Equinox      | 10 g   | 7 day(s) | 13.1 %     |
| Dry Hop   | Rakau (NZ)   | 20 g   | 7 day(s) | 9.5 %      |

## Yeasts

| Name                       | Type | Form  | Amount  | Laboratory       |
|----------------------------|------|-------|---------|------------------|
| FM10 O czym szumią wierzby | Ale  | Slant | 1000 ml | Fermentum Mobile |