

kwaśna ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **40 min**
- Evaporation rate **15 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 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	5 kg (84.7%)	80 %	5
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (8.5%)	85 %	3

Yeasts

Name	Type	Form	Amount	Laboratory
<i>Lactobacillus plantarum</i>	Ale	Culture	10 g	Sanprobi
Safale S-05	Ale	Dry	11 g	Safale