

# Lekka ne ipa z modyfikacją wody

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **4.1**
- 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 **5 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (30.3%)	80 %	4
Grain	Pszeniczny	1 kg (15.2%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (30.3%)	80 %	5
Grain	Płatki pszeniczne	0.4 kg (6.1%)	60 %	3
Grain	Jęczmień niesłodowany	0.4 kg (6.1%)	75 %	2
Grain	Briess - 2 Row Carapils Malt	0.4 kg (6.1%)	75 %	3
Grain	Strzegom Wiedeński	0.4 kg (6.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	30 min	10.5 %
Aroma (end of boil)	Centennial	40 g	0 min	10.5 %
Whirlpool	Mosaic	50 g	0 min	10 %
Whirlpool	Amarillo	30 g	0 min	9.5 %
Dry Hop	Nelson Sauvignon	60 g	5 day(s)	11 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %

Dry Hop	Mosaic	50 g	5 day(s)	10 %
First Wort	Centennial	10 g	0 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	10 g	Mash	---
Water Agent	kwas fosforowy	5 g	Mash	---
Water Agent	gips	5 g	Mash	---