

# Leniowa IPA\_20L

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **84**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Wayermann Pale Ale   | 3.2 kg (49.2%) | 85 %  | 5   |
| Grain | Wayermann Pilzneński | 2.5 kg (38.5%) | 80 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (7.7%)  | 85 %  | 3   |
| Grain | Carahell             | 0.3 kg (4.6%)  | 77 %  | 26  |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Simcoe     | 30 g   | 60 min   | 13.2 %     |
| Boil                | Simcoe     | 15 g   | 60 min   | 13.2 %     |
| Boil                | Galaxy     | 20 g   | 15 min   | 15 %       |
| Boil                | Galaxy     | 10 g   | 5 min    | 15 %       |
| Aroma (end of boil) | Falconer's | 15 g   | 30 min   | 11.3 %     |
| Dry Hop             | Simcoe     | 15 g   | 7 day(s) | 13.2 %     |
| Dry Hop             | Equinox    | 30 g   | 5 day(s) | 13.4 %     |
| Dry Hop             | Falconer's | 15 g   | 7 day(s) | 11.3 %     |

## Yeasts

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

|          |     |     |         |           |
|----------|-----|-----|---------|-----------|
| gęstwa 1 | Ale | Dry | 11.76 g | Fermentis |
|----------|-----|-----|---------|-----------|