

IIPa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **86**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **72 C**, Time **30 min**
- Temp **62 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (63.2%)	79 %	6
Grain	Pszeniczny	1 kg (21.1%)	85 %	4
Grain	Płatki owsiane	0.25 kg (5.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (10.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	8.8 %
Aroma (end of boil)	Citra	50 g	10 min	13.5 %
Dry Hop	Citra	50 g	3 day(s)	13.5 %
Dry Hop	Amarillo	50 g	3 day(s)	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Lipa	50 g	Secondary	3 day(s)
Spice	skórka pomarańczy	10 g	Secondary	3 day(s)
Spice	skórka cytryny	10 g	Secondary	3 day(s)