

malinowa ipa

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **29**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 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 **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.2 kg (52.2%)	81 %	4
Grain	Pszeniczny	1 kg (16.3%)	85 %	4
Grain	Płatki owsiane	0.6 kg (9.8%)	85 %	3
Sugar	Corn Sugar (Dextrose)	0.48 kg (7.8%)	100 %	0
Sugar	Milk Sugar (Lactose)	0.85 kg (13.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	10 min	10 %
Whirlpool	Mosaic	70 g	20 min	10 %
Dry Hop	Mosaic	230 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20.91 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	800 g	Boil	0 min
Flavor	Malina grys	3000 g	Secondary	7 day(s)