

# Pierwsza ipa

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- Gravity **12.6 BLG**
- ABV ---
- IBU **63**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **61 C**, Time **25 min**
- Temp **64 C**, Time **20 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **25 min** at **61C**
- Keep mash **20 min** at **64C**
- Keep mash **20 min** at **70C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4 kg (88.9%)   | 81 %  | 4   |
| Grain | Weyermann - Carapils              | 0.5 kg (11.1%) | 78 %  | 4   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Columbus | 20 g   | 70 min | 15.5 %     |
| Boil    | Lubelski | 30 g   | 70 min | 3.5 %      |
| Boil    | Lubelski | 30 g   | 10 min | 3.5 %      |
| Boil    | Mozaic   | 25 g   | 5 min  | 10 %       |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Us 05 fermentis | Ale  | Dry  | 11 g   | Fermentis  |