

# Se ipka

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **52 C**, Time **5 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pilzneński                   | 3.7 kg (62.7%) | 81 %  | 4   |
| Grain | Płatki owsiane               | 0.4 kg (6.8%)  | 60 %  | 3   |
| Grain | Carahell                     | 0.1 kg (1.7%)  | 77 %  | 26  |
| Grain | Pszeniczny                   | 1.2 kg (20.3%) | 85 %  | 4   |
| Grain | Simpsons - Golden Naked Oats | 0.5 kg (8.5%)  | 73 %  | 20  |

## Hops

| Use for   | Name                     | Amount | Time   | Alpha acid |
|-----------|--------------------------|--------|--------|------------|
| Boil      | Citra                    | 10 g   | 10 min | 12 %       |
| Boil      | Centennial               | 10 g   | 10 min | 10.5 %     |
| Boil      | Chinook                  | 15 g   | 10 min | 13 %       |
| Whirlpool | Citra chinook centennial | 145 g  | 1 min  | 1 %        |
| Boil      | Marynka                  | 25 g   | 60 min | 8 %        |