

SŁODKA IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **3.2**
- Style **American Pale Ale**

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 **2.6 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **58.2C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **66C**
- Keep mash **25 min** at **72C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (55.6%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (22.2%) | 85 % | 4 |
| Grain | Corn, Flaked | 1 kg (22.2%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Cascade | 20 g | 60 min | 6 % |
| Boil | Saaz (Czech Republic) | 15 g | 60 min | 4.5 % |
| Boil | Cascade | 20 g | 10 min | 6 % |