

# Świerkowa IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (90.9%)	81 %	4
Grain	Płatki owsiane	0.3 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	14 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Aroma (end of boil)	Zeus Simcoe	20 g	0 min	14 %
Dry Hop	Zeus Simcoe	30 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy świerku	150 g	Boil	30 min
Flavor	Pędy świerku	150 g	Boil	0 min
Fining	Whirfloc	1 g	Boil	10 min