

# Urodzinowa ipka

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **56**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **47.6 liter(s)**
- Total mash volume **61.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **47.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	12.5 kg (91.9%)	80.5 %	6
Grain	Oats, Flaked	1.1 kg (8.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Whirlpool	Amarillo	200 g	20 min	9.5 %
Whirlpool	Citra	100 g	20 min	12 %
Dry Hop	Amarillo	200 g	3 day(s)	9.5 %
Dry Hop	Citra	80 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	200 ml	Omega