

# 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      |