

# Wariancja IPA 1

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **55**
- SRM **11.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **18 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking Malt	5 kg (86.2%)	80 %	7
Grain	Karmelowy żytni Viking Malt	0.5 kg (8.6%)	75 %	150
Grain	Bursztynowy Strzegom	0.3 kg (5.2%)	70 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	13.2 %
Boil	Mosaic	10 g	15 min	13.2 %
Boil	Amarillo	10 g	15 min	9.8 %
Boil	Cascade	10 g	15 min	3.7 %
Aroma (end of boil)	Citra	20 g	0 min	13.1 %
Aroma (end of boil)	Amarillo	5 g	0 min	9.8 %
Dry Hop	Citra	30 g	4 day(s)	13.1 %
Dry Hop	Mosaic	10 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	3.5 g	Mash	60 min
Fining	Mech Irlandzki	5 g	Boil	10 min
Moczyć 10 min w 25ml wody				