

# Wiosna Ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **61**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **76 liter(s)**
- Trub loss **2 %**
- Size with trub loss **77.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **91.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

## Steps

- Temp **72 C**, Time **40 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **60 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **51.5 liter(s)** of **76C** water or to achieve **91.5 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount       | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 20 kg (100%) | 85 %  | 7   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 100 g  | 50 min | 5.8 %      |
| Boil    | Cascade | 100 g  | 40 min | 5.8 %      |
| Boil    | Citra   | 100 g  | 20 min | 12.5 %     |
| Boil    | Citra   | 100 g  | 10 min | 12.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 46 g   | Fermentis  |

## Extras

| Type        | Name            | Amount | Use for | Time    |
|-------------|-----------------|--------|---------|---------|
| Water Agent | gips piwowarski | 20 g   | Mash    | 100 min |