

Witek IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **12.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (81.7%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.3%)	83 %	5
Grain	Viking barwiący	0.02 kg (0.3%)	85 %	1450
Grain	Carafa	0.1 kg (1.6%)	70 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Chinook	15 g	60 min	13 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %
Aroma (end of boil)	Amarillo	15 g	10 min	9.5 %