

# Zciśnieniowana IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **4.8**
- 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 **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **3 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **3 min** at **72C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	soufflet pale ale	4 kg (66.7%)	80 %	6
Grain	soufflet pszeniczny	2 kg (33.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lubelski	50 g	60 min	5 %
Boil	Amarillo	30 g	20 min	9.4 %
Aroma (end of boil)	Mosaic	30 g	0 min	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	40 ml	Fermentum Mobile