

Zciśnieniowana IPA

- 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 |