

IPA na cienko

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **14**
- SRM **3.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **75 C**, Time **60 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (90.9%)	80 %	5
Grain	Płatki owsiane	0.2 kg (9.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mackinac	10 g	15 min	10.5 %
Whirlpool	Citra	10 g	10 min	12 %
Dry Hop	mackinac	20 g	3 day(s)	10.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	350 ml	Fermentis