

## IPA #2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **6.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (70.8%)	80 %	5
Grain	Strzegom Monachijski typ I	0.8 kg (14.2%)	79 %	16
Grain	Płatki owsiane	0.15 kg (2.7%)	60 %	3
Grain	Słód pszeniczny Bestmalz	0.5 kg (8.8%)	80 %	5
Grain	Strzegom Monachijski typ II	0.2 kg (3.5%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Saaz (Czech Republic)	13 g	20 min	4.5 %
Aroma (end of boil)	Marynka	10 g	0 min	10 %
Aroma (end of boil)	Citra	13 g	0 min	12 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Dry Hop	Simcoe	20 g	1 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.6 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	pȩdy sosny	40 g	Boil	30 min
Flavor	pȩdy świerka	300 g	Boil	30 min
Flavor	pȩdy sosny	40 g	Boil	0 min

### Notes

- 14 blg, tydzien cicha - 4 blg, rozlew 2-3 blg.  
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