

# Ipa święteczna

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **60**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (62.5%) | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 3 kg (37.5%) | 79 %  | 10  |

## Hops

| Use for             | Name   | Amount | Time      | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Boil                | Mosaic | 50 g   | 60 min    | 10 %       |
| Boil                | Mosaic | 25 g   | 30 min    | 10 %       |
| Aroma (end of boil) | Mosaic | 25 g   | 10 min    | 10 %       |
| Dry Hop             | Mosaic | 100 g  | 14 day(s) | 10 %       |