

#3 IPA z bloków.

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **63**
- SRM **5.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp Best Ale	5 kg (76.9%)	82 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (7.7%)	79 %	16
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	35 g	60 min	17 %
Aroma (end of boil)	Tradition	30 g	5 min	5.5 %
Aroma (end of boil)	Puławski	30 g	5 min	4.3 %
Aroma (end of boil)	Herkules	10 g	5 min	17 %
Dry Hop	Zula	135 g	7 day(s)	8.3 %
Dry Hop	Herkules	30 g	7 day(s)	17 %
Dry Hop	Oktawia	30 g	7 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	20 g	Boil	5 min