

## #39 - Owocowa IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **18**
- SRM **6.7**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29 liter(s)**

### Steps

- Temp **69 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **50 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (37%)	79 %	5
Grain	Pilzneński	2 kg (29.6%)	81 %	4
Grain	Strzegom Monachijski typ II	2 kg (29.6%)	79 %	22
Grain	Płatki owsiane	0.25 kg (3.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	7 g	50 min	15.1 %
Boil	Ella (AUS)	7 g	30 min	15.1 %
Aroma (end of boil)	Mosaic na chłodzenie po chłodnicy	40 g	1 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	0.5 ml	---

### Notes

- Warzone 23/05  
25L 15BLG  
31/05 - 4,5BLG

02/06 - CICHĄ przy  
A: + 500g truskawek macerowanych w 50ml whisky  
B: +400g pulpa z mango (14g cukru)  
11/06 - + 20g Zythos do B

Rozlew 17/06 - 23,5 st.C - 2,2-2,3 CO2  
A: 12l + 0,5L wody + 68g cukru  
B: 12l + 0,45L wody + 68g cukru

ALC 5,9%  
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