

# BAIB ipa na pilzneńskim

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- Gravity **14 BLG**
- ABV ---
- IBU **111**
- SRM **3.6**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **40 min** at **65C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	35 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale