

# CześćIPA

- Gravity **14.6 BLG**
- ABV ---
- IBU **85**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **71 C**, Time **15 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **71C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (86.5%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (9.6%)	80 %	6
Grain	Carahell	0.2 kg (3.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	35 min	10 %
Boil	Galaxy	15 g	50 min	15 %
Aroma (end of boil)	Citra	50 g	10 min	12 %
Aroma (end of boil)	Galaxy	25 g	5 min	15 %
Dry Hop	Kohatu	50 g	7 day(s)	7.8 %
Dry Hop	Nelson Sauvín	50 g	7 day(s)	11 %
Dry Hop	Motueka	50 g	---	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	125 ml	Wyeast Labs