

IPA 17,3BLG

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **74**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **61.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **42 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **33.7 liter(s)** of **76C** water or to achieve **61.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12 kg (77.4%)	80 %	5
Grain	Viking Wheat Malt	2 kg (12.9%)	83 %	5
Adjunct	Platki owsiane	1.5 kg (9.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	50 min	13.2 %
Boil	Simcoe	50 g	20 min	13.2 %
Boil	Mosaic	35 g	20 min	10 %
Boil	Centennial	50 g	20 min	10.5 %
Boil	Simcoe	25 g	10 min	13.2 %
Whirlpool	Simcoe	50 g	30 min	13.2 %
Whirlpool	Centennial	50 g	30 min	10.5 %
Whirlpool	Mosaic	15 g	30 min	10 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis Safale

FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile
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