

## Ipa 2024/2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **106**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **34.3 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **26.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.8 kg (62.9%)	82 %	4
Grain	Pszeniczny	0.5 kg (6.6%)	85 %	4
Grain	Płatki owsiane	1 kg (13.1%)	60 %	3
Grain	Weyermann - Carapils	1 kg (13.1%)	78 %	4
Grain	Słód owsiany Fawcett	0.33 kg (4.3%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	40 g	60 min	12.5 %
Whirlpool	Sabro	30 g	90 min	14 %
Whirlpool	Strata	30 g	90 min	14 %
Whirlpool	Mosaic	30 g	90 min	12.2 %
Dry Hop	Strata	35 g	5 day(s)	14 %
Dry Hop	Sabro	70 g	5 day(s)	14 %
Dry Hop	Mosaic	70 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Gałązki świerku	50 g	Boil	90 min