

## Ipa#4

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **3.9**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Briess - Rye Malt	0.5 kg (9.1%)	80 %	7
Grain	Płatki owsiane	1 kg (18.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.7 %
Boil	Sybilla	20 g	20 min	6.2 %
Boil	Oktawia	20 g	10 min	7.1 %
Aroma (end of boil)	lunga	40 g	0 min	9.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S 04	Ale	Slant	400 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	40 g	Boil	10 min
Spice	Kolendra	10 g	Boil	10 min