

IPA ciastko

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Keep mash **60 min** at **100C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (52.2%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (34.8%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (8.7%) | 75 % | 30 |
| Grain | cookie viking malt | 0.25 kg (4.3%) | 75 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Tradition | 25 g | 60 min | 5.5 % |
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Aroma (end of boil) | Tradition | 25 g | 10 min | 5.5 % |
| Aroma (end of boil) | Cascade PL | 50 g | 10 min | 5.2 % |
| Dry Hop | Cascade PL | 50 g | 8 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|--------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |
|-------------|-----|-----|--------|--------|