

IPA Czerwiec 2020 Jarek

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **48**
- SRM **10.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **4.6 liter(s)**
- Total mash volume **5.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **4.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--|---------------|-------|-----|
| Liquid Extract | Ekstrakt słodowy pilznieński Bruntal | 3.4 kg (72%) | 80 % | 26 |
| Grain | Słód pszeniczny jasny 3-5 EBC Weyermann | 0.66 kg (14%) | 75 % | 4 |
| Grain | Słód jęczmienny melanoidynowy (parzony) 60-80 EBC Weyermann | 0.33 kg (7%) | 75 % | 70 |
| Grain | Słód jęczmienny Cara Crystal 150 EBC Castle Malting | 0.33 kg (7%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 30 g | 15 min | 9.1 % |
| Boil | Chinook | 30 g | 15 min | 12 % |
| Boil | Loral | 30 g | 15 min | 11.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-04 | Ale | Dry | 11 g | --- |