

## Ipa i wajzen

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **48**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny           | 3 kg (40%)     | 85 %  | 4   |
| Grain | Pilzneński           | 2.5 kg (33.3%) | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 1.5 kg (20%)   | 80 %  | 5   |
| Grain | Słód owsiany Fawcett | 0.5 kg (6.7%)  | 61 %  | 5   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 25 g   | 60 min | 11 %       |
| Boil    | Citra   | 15 g   | 15 min | 12 %       |
| Boil    | Citra   | 15 g   | 1 min  | 11 %       |
| Boil    | Simcoe  | 15 g   | 15 min | 13.2 %     |
| Boil    | Simcoe  | 15 g   | 15 min | 13.2 %     |
| Boil    | Cascade | 10 g   | 1 min  | 6 %        |
| Boil    | Cascade | 20 g   | 15 min | 6 %        |
| Boil    | Cascade | 20 g   | 1 min  | 6 %        |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 90 ml  | Fermentum Mobile |
| Espe kveik             | Ale   | Dry    | 5 g    | Domowe           |