

# IPA IPECZKA IPKA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **60**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **65 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Platki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Weyermann - Pale Ale Malt	2.5 kg (45.5%)	85 %	7
Grain	Strzegom Monachijski typ II	2.5 kg (45.5%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Galena	30 g	5 min	12 %
Boil	Zythos	15 g	55 min	11 %
Boil	Liberty	15 g	55 min	4.5 %
Aroma (end of boil)	Zythos	15 g	65 min	11 %
Aroma (end of boil)	Liberty	15 g	65 min	4.5 %
Whirlpool	Liberty	30 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile

## Notes

- Z gęstwy zrobiono starter na suchym ekstrakcie.  
*Aug 25, 2018, 11:37 AM*