

## ipa weselna 17.04

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **4.5**
- Style **American 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 **5 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (55.6%)	90 %	7
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (37%)	90 %	4
Grain	Pszeniczny	0.2 kg (3.7%)	90 %	4
Grain	Płatki owsiane	0.2 kg (3.7%)	90 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	45 min	7.4 %
Boil	Marynka	25 g	30 min	7.4 %
Aroma (end of boil)	Simcoe	35 g	15 min	11.7 %
Whirlpool	Simcoe	15 g	0 min	11.7 %
Dry Hop	Cascade	100 g	3 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Culture	2000 g	Fermentum Mobile
strter 2l				

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	15 min