

IPA z jałowcem

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **75**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (46.2%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1.5 kg (23.1%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (15.4%) | 83 % | 5 |
| Grain | Płatki owsiane | 1 kg (15.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Columbus | 30 g | 60 min | 12.6 % |
| Boil | Citra | 20 g | 60 min | 12.9 % |
| Boil | Sybilla | 20 g | 10 min | 6 % |
| Aroma (end of boil) | Eureka! | 20 g | 1 min | 18.1 % |
| Whirlpool | Eureka! | 30 g | 15 min | 18.1 % |
| Dry Hop | Eureka! | 25 g | 3 day(s) | 18.1 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | trawa cytrynowa | 20 g | Boil | 15 min |
| Herb | jagody jałowca | 20 g | Boil | 15 min |
| Herb | jagody jałowca | 20 g | Secondary | 3 day(s) |