

## IPKA taka jakaś dziwna (robocze)

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **39**
- SRM **8.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.7 kg (64.3%)	82 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (11.9%)	82 %	5
Grain	Weyermann - Spelt Malt	0.5 kg (11.9%)	81 %	5
Grain	Viking Red Ale Malt	0.5 kg (11.9%)	79 %	70

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13.3 %
Boil	Galaxy	10 g	20 min	17.9 %
Aroma (end of boil)	Chinook	15 g	1 min	13.3 %
Aroma (end of boil)	Enigma (AUS)	10 g	1 min	18.3 %
Dry Hop	Galaxy	40 g	4 day(s)	17.9 %
Dry Hop	Enigma (AUS)	40 g	4 day(s)	18.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Gęstwa M66	Ale	Slant	500 ml	Moja Gęstwa tylko moja
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