

# labipa

- Gravity **5.1 BLG**
- ABV **1.9 %**
- IBU **37**
- SRM **14.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **4.7 liter(s)**
- Total mash volume **6 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **4.7 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (75.2%)	80 %	5
Grain	Płatki owsiane	0.15 kg (11.3%)	60 %	3
Grain	Carapils Malt	0.06 kg (4.5%)	74 %	3
Grain	Carafa III	0.12 kg (9%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Chinook	10 g	10 min	13 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
jakieslowalco	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	WHIRFLOC	0 g	Boil	5 min
Other	ODZYWKA	0 g	Boil	0 min

Water Agent	KREDA	6 g	Mash	60 min
Fining	ŁUSKA	0 g	Mash	0 min