

## Małpka #2 - session IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **86**
- SRM **9.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **73 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **73C**
- Keep mash **5 min** at **77C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale                | 4 kg (85.1%)   | 79 %  | 6   |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (10.6%) | 73 %  | 120 |
| Grain | Caraamber                        | 0.2 kg (4.3%)  | 75 %  | 59  |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Jarrylo  | 35 g   | 60 min | 14.1 %     |
| Boil    | Jarrylo  | 15 g   | 30 min | 14.1 %     |
| Boil    | Amarillo | 50 g   | 2 min  | 7.7 %      |
| Boil    | minstrel | 36 g   | 2 min  | 4.9 %      |