

# Obozowa IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **9.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**

## Mash step by step

- Heat up **3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt Pale Ale	3 kg (75%)	--- %	35
Grain	Grodziskie	1 kg (25%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Puławski	20 g	30 min	8.9 %
Boil	Styrian Golding	10 g	30 min	3.6 %
Aroma (end of boil)	Styrian Golding	20 g	0 min	3.6 %
Aroma (end of boil)	Eureka!	20 g	0 min	18 %
Aroma (end of boil)	Puławski	20 g	0 min	8.9 %
Dry Hop	Eureka!	20 g	3 day(s)	18 %
Dry Hop	Puławski	10 g	3 day(s)	8.9 %
Dry Hop	Styrian Golding	10 g	3 day(s)	3.6 %
Dry Hop	pędy sosny	30 g	---	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
jakieś tam	Ale	Dry	11.5 g	---