

# Pępkowe Ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (61.4%)	82 %	4
Grain	Słód owsiany Fawcett	1 kg (17.5%)	61 %	5
Grain	Weyermann - Carapils	0.4 kg (7%)	78 %	4
Grain	Płatki pszeniczne	0.3 kg (5.3%)	60 %	3
Grain	Rice, Flaked	0.5 kg (8.8%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	talus	20 g	30 min	12 %
Whirlpool	Nelson Sauvín	50 g	15 min	11 %
Aroma (end of boil)	talus	40 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	200 ml	Omega