

# PIWECZKO IPA 15BLG HOPZOIL

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **47**
- SRM **5.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Keep mash **2 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (75%)	81 %	4
Grain	Monachijski	0.7 kg (11.7%)	80 %	16
Grain	Carared	0.3 kg (5%)	75 %	39
Dry Extract	Płatki owsiane	0.5 kg (8.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	32 g	60 min	7 %
Boil	Fuggles	25 g	60 min	4.5 %
Aroma (end of boil)	Zula	25 g	10 min	10 %
Aroma (end of boil)	Fuggles	25 g	10 min	4.5 %
Dry Hop	hopzoil	1 g	1 day(s)	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	20 g	Fermentis