

# Podwójan IPa Styczeń

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **76 liter(s)**
- Trub loss **5 %**
- Size with trub loss **83.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **91.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **52 liter(s)**
- Total mash volume **72.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **52 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **60.6 liter(s)** of **76C** water or to achieve **91.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	11 kg (52.9%)	85 %	7
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	7 kg (33.7%)	80 %	4
Grain	Płatki owsiane	2 kg (9.6%)	85 %	3
Grain	Weyermann - Carapils	0.5 kg (2.4%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.3 kg (1.4%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	40 min	10 %
Boil	Marynka	30 g	30 min	10 %
Boil	Marynka	30 g	25 min	10 %
Whirlpool	Centennial	60 g	10 min	10.5 %
Whirlpool	Centennial	30 g	5 min	10.5 %
Aroma (end of boil)	Amarillo	60 g	1 min	9.5 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	60 g	Fermentis