

# Wiedeńska IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **66**
- SRM **7.1**
- Style **American 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	6 kg (92.3%)	79 %	10
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	50 min	13 %
Boil	Simcoe	50 g	10 min	13.2 %
Whirlpool	Chinook	20 g	10 min	13 %
Dry Hop	Książęcy	50 g	4 day(s)	7 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis