

WioIPAAA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **62**
- SRM **4.6**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (28.2%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (42.3%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (14.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (8.5%) | 85 % | 3 |
| Adjunct | laktoza | 0.5 kg (7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Mosaic | 30 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 15 min | 4 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |
| Boil | Citra | 30 g | 30 min | 12 % |
| Dry Hop | Citra | 20 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| US - 05 | Ale | Dry | 11.5 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|----------|
| Flavor | pulpa z mango | 1000 g | Primary | 3 day(s) |
| Water Agent | gips piwowarski | 12 g | Boil | 90 min |

Notes

- marynka i lubelski tylko żeby zużyć bo długo leżą.
 - laktoze dodać w 50 min gotowania brzezki
 - po 2-3 dniach fermentacji burzliwej dodaj pulpę z mango (jest sterylna więc bezpośrednio do fermentora)
 - mango powinno dodać z 2 blg.
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