

Wiosna Ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **61**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **76 liter(s)**
- Trub loss **2 %**
- Size with trub loss **77.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **91.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

Steps

- Temp **72 C**, Time **40 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **60 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **51.5 liter(s)** of **76C** water or to achieve **91.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 20 kg (100%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 100 g | 50 min | 5.8 % |
| Boil | Cascade | 100 g | 40 min | 5.8 % |
| Boil | Citra | 100 g | 20 min | 12.5 % |
| Boil | Citra | 100 g | 10 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 46 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|---------|
| Water Agent | gips piwowarski | 20 g | Mash | 100 min |