

# Yam yam ipa

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **30**
- SRM **5.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.6 kg (38.2%)	80 %	7
Grain	Pilznieński	2.8 kg (41.2%)	81 %	4
Grain	Płatki pszeniczne	1.4 kg (20.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	29 g	16 min	15 %
Whirlpool	Citra	26 g	16 min	12 %
Whirlpool	Mosaic	26 g	16 min	10 %
Boil	Galaxy	4 g	60 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	80 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Herb	trawa cytrynowa	30 g	Boil	15 min
Spice	cynamon	5 g	Boil	15 min
Spice	anyż	10 g	Boil	15 min

## Notes

- Brzeczka rozdzielona na dwa, do jednej części poszedł chmiel na whp, druga do fermentora, później do gara, zagotowana, ostudzona, zadane bakterie L. Planatarum.  
Anyżu jedna gwiazdka.  
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