

# Zła IPA z polskim składem

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.4**
- 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 **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (91.5%)	79 %	5
Grain	Strzegom Karmel 30	0.2 kg (4.3%)	74 %	30
Grain	Viking Malt Cookie	0.2 kg (4.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	50 g	60 min	3.8 %
Aroma (end of boil)	Izabella	50 g	5 min	5.1 %
Whirlpool	Zula	50 g	5 min	8.3 %
Dry Hop	Zula	50 g	5 day(s)	8.3 %
Dry Hop	Izabella	50 g	5 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Przy ok 72 stopniach dodaj sól. Po osiągnięciu 78 stopni zacznij wysładzanie.

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

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