

#113 WW IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **9 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **32.3 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **25.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Strzegom Pilzneński | 4.15 kg (56.7%) | 80 % | 4 |
| Grain | BESTMALZ - Best Heidelberg | 1.72 kg (23.5%) | 80.5 % | 3 |
| Grain | Strzegom Pszeniczny | 1.3 kg (17.8%) | 81 % | 6 |
| Sugar | Cane (Beet) Sugar | 0.15 kg (2%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil | Iunga PL | 1 g | 1 min | 10 % |
| Whirlpool | Mosaic | 1 g | 1 min | 11.8 % |
| Whirlpool | Nelson Sauvignon | 1 g | 1 min | 10.6 % |
| Dry Hop | Mosaic | 1 g | 1 day(s) | 11.8 % |
| Dry Hop | Nelson Sauvignon | 1 g | 1 day(s) | 10.6 % |
| Dry Hop | Galaxy | 1 g | 1 day(s) | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 120 ml | Fermentum Mobile |
|----------------------|-----|-------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------------------|--------|-----------|-----------|
| Flavor | Płatki dębowe z beczki po Chardonnay | 50 g | Secondary | 10 day(s) |