

12C. SMALL IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **3 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66.5 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **60 min** at **66.5C**
- Keep mash **1 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.25 kg (75%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.25 kg (8.3%) | 61 % | 5 |
| Grain | Pszeniczny | 0.25 kg (8.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (8.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Rakau (NZ) | 10 g | 60 min | 10.2 % |
| Aroma (end of boil) | Rakau (NZ) | 20 g | 10 min | 10.2 % |
| Dry Hop | Rakau (NZ) | 100 g | 3 day(s) | 10.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | CaSO4 | 2 g | Mash | 60 min |

Notes

- 17 C 7 dni
20 C 3 dni
02 C 4 dni
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