

## #20 - IPA "Rebranding"

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (81.3%)	80.5 %	4
Grain	Crisp - Pale Ale / Pils	0.5 kg (8.1%)	81 %	5
Grain	Płatki owsiane	0.4 kg (6.5%)	60 %	3
Grain	Pszeniczny	0.25 kg (4.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Aroma (end of boil)	Azacca	50 g	5 min	12 %
Aroma (end of boil)	Sabro	50 g	3 min	15.8 %
Dry Hop	Sabro	50 g	3 day(s)	15.8 %
Dry Hop	Citra	50 g	3 day(s)	12.9 %
Dry Hop	Azaca	25 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	130 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	2 g	Bottling	---

## Notes

- Celować w ~20L/16BLG po gotowaniu i dolać wody do 14,5BLG (~2L - kalkulator)  
Start od 16°C  
*Nov 25, 2021, 4:00 PM*