

# biedipa

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **83**
- SRM **3.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (62.5%)	81 %	4
Grain	Pszeniczny	1 kg (31.3%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	10.9 %
Aroma (end of boil)	Strata	25 g	5 min	15.5 %
Aroma (end of boil)	Citra	25 g	5 min	12.5 %
Aroma (end of boil)	Mosaic	25 g	5 min	12.8 %
Whirlpool	Strata	25 g	20 min	15.5 %
Whirlpool	Citra	25 g	20 min	12.5 %
Whirlpool	Mosaic	25 g	20 min	12.8 %
Dry Hop	Strata	50 g	3 day(s)	15.5 %
Dry Hop	Citra	50 g	3 day(s)	12.5 %
Dry Hop	Mosaic	50 g	3 day(s)	12.8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
kveik hornindal	Ale	Liquid	100 ml	omega yeast