

flower IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **85**
- SRM **13.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **67 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (60.6%)	80 %	5
Grain	Żytni	2 kg (30.3%)	85 %	8
Grain	Pszeniczny	0.3 kg (4.5%)	85 %	4
Grain	Strzegom Karmel 300	0.3 kg (4.5%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	50 g	60 min	16.3 %
Boil	Polaris	20 g	10 min	16.3 %
Boil	Polaris	10 g	1 min	16.3 %
Boil	fantasia	20 g	1 min	4.3 %
Dry Hop	fantasia	80 g	4 day(s)	4.3 %
Dry Hop	polaris	20 g	4 day(s)	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	gozdawa
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