

HEJZI IPA

- Gravity **16.4 BLG**
- ABV ---
- IBU **18**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **73.5 liter(s)**
- Total mash volume **98 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **73.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **52.2 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	12 kg (49%)	81 %	4
Grain	Viking Pale Ale malt	8 kg (32.7%)	80 %	5
Grain	Płatki owsiane	2 kg (8.2%)	85 %	3
Grain	Jęczmień niesłodowany	2 kg (8.2%)	75 %	2
Grain	Caramunich® typ I	0.5 kg (2%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Amarillo	100 g	15 min	9.5 %
Boil	Citra	200 g	1 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	20 ml	Fermentum Mobile