

# Herbaciana IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **49**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.1 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (59.8%)	80 %	7
Grain	Strzegom Wiedeński	1.5 kg (29.9%)	79 %	10
Grain	Wheat, Flaked	0.5 kg (10%)	77 %	4
Grain	Strzegom Bursztynowy	0.015 kg (0.3%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Amarillo	10 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	---

## Extras

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	herbata	50 g	Secondary	2 day(s)
Flavor	chmiel amarillo	30 g	Secondary	4 day(s)
Flavor	chmiel amarillo	30 g	Secondary	2 day(s)