

# I'm Back IPA II

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **10**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **66 C**, Time **130 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **130 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.25 kg (83.9%)	80 %	4
Grain	Rice, Flaked	0.8 kg (10.7%)	70 %	2
Grain	Płatki owsiane	0.4 kg (5.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	15 min	13.1 %
Whirlpool	Sorachi Ace	100 g	1 min	10 %
Whirlpool	Lemon drop	50 g	1 min	4.6 %
Dry Hop	Equinox	30 g	14 day(s)	13.1 %
Dry Hop	Sorachi Ace	100 g	3 day(s)	10 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	kwask mlekowy	5 g	Mash	180 min
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