

IPA #1

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **60**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	5 kg (69%)	83 %	6
Grain	Chit Malt	1 kg (13.8%)	50 %	2
Grain	Pszeniczny	0.5 kg (6.9%)	85 %	4
Grain	Weyermann - Carapils	0.25 kg (3.4%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.4%)	80 %	6
Grain	Płatki pszeniczne	0.2 kg (2.8%)	85 %	3
Grain	płatki jęczmienne	0.2 kg (2.8%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	55 min	13 %
Boil	Zula	30 g	15 min	7 %
Boil	ADHA527	30 g	15 min	14.4 %
Dry Hop	Citra	40 g	7 day(s)	12 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	6 g	Mash	60 min
Water Agent	gips	5 g	Mash	60 min
Water Agent	sól	8 g	Mash	60 min
Fining	mech irlandzki	10 g	Boil	15 min

Notes

- Sól 2x łyżeczka
Nov 23, 2019, 1:40 PM