

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