

## IPA #15

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **40**
- SRM **4.3**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **470 liter(s)**
- Trub loss **5 %**
- Size with trub loss **498.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **532.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **356.5 liter(s)**
- Total mash volume **511.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	100 kg (61.2%)	81 %	3.5
Grain	Weyermann - Pale Wheat Malt	25 kg (15.3%)	82 %	4
Grain	Płatki owsiane	30 kg (18.4%)	60 %	3
Sugar	Corn Sugar (Dextrose)	8.33 kg (5.1%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro	1000 g	15 min	13.4 %
Whirlpool	Simcoe	1000 g	15 min	13 %
Whirlpool	Galaxy	500 g	15 min	15.9 %
Dry Hop	Sabro BIO reszta	2000 g	3 day(s)	13.4 %
Dry Hop	Simcoe BIO reszta	2000 g	3 day(s)	13 %
Dry Hop	Galaxy BIO	1500 g	3 day(s)	15.9 %
Dry Hop	Galaxy reszta po fermentacji	2000 g	5 day(s)	15.9 %
Dry Hop	Enigma cała po fermentacji	5000 g	5 day(s)	19.2 %
Boil	Magnat	130 g	60 min	15.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP077	Ale	Liquid	4000 ml	White Labs

### Notes

- Docelowo 19°P.  
Hop stand docelowo 80-85°C.

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