

IPA 17,3BLG

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **74**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **61.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **42 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **33.7 liter(s)** of **76C** water or to achieve **61.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 12 kg (77.4%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (12.9%) | 83 % | 5 |
| Adjunct | Płatki owsiane | 1.5 kg (9.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Simcoe | 25 g | 50 min | 13.2 % |
| Boil | Simcoe | 50 g | 20 min | 13.2 % |
| Boil | Mosaic | 35 g | 20 min | 10 % |
| Boil | Centennial | 50 g | 20 min | 10.5 % |
| Boil | Simcoe | 25 g | 10 min | 13.2 % |
| Whirlpool | Simcoe | 50 g | 30 min | 13.2 % |
| Whirlpool | Centennial | 50 g | 30 min | 10.5 % |
| Whirlpool | Mosaic | 15 g | 30 min | 10 % |
| Dry Hop | Amarillo | 100 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis Safale |

| | | | | |
|-------------------------|-----|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 1000 ml | Fermentum Mobile |
|-------------------------|-----|--------|---------|------------------|