

## IPA #2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **6.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 4 kg (70.8%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I  | 0.8 kg (14.2%) | 79 %  | 16  |
| Grain | Płatki owsiane              | 0.15 kg (2.7%) | 60 %  | 3   |
| Grain | Słód pszeniczny Bestmalz    | 0.5 kg (8.8%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 0.2 kg (3.5%)  | 79 %  | 22  |

### Hops

| Use for             | Name                  | Amount | Time     | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil                | Marynka               | 20 g   | 60 min   | 10 %       |
| Boil                | Saaz (Czech Republic) | 13 g   | 20 min   | 4.5 %      |
| Aroma (end of boil) | Marynka               | 10 g   | 0 min    | 10 %       |
| Aroma (end of boil) | Citra                 | 13 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Simcoe                | 10 g   | 0 min    | 13.2 %     |
| Dry Hop             | Simcoe                | 20 g   | 1 day(s) | 13.2 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.6 g | Fermentis  |

### Extras

| Type   | Name          | Amount | Use for | Time   |
|--------|---------------|--------|---------|--------|
| Flavor | pechy sosny   | 40 g   | Boil    | 30 min |
| Flavor | pechy swierka | 300 g  | Boil    | 30 min |
| Flavor | pechy sosny   | 40 g   | Boil    | 0 min  |

### Notes

- 14 blg, tydzien cicha - 4 blg, rozlew 2-3 blg.  
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