

ipa 21.11.2021

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **50**
- SRM **6.9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (56.3%)	80 %	5
Grain	Carahell	1.2 kg (16.9%)	77 %	26
Grain	Pilzneński	1.5 kg (21.1%)	81 %	4
Grain	Płatki owsiane	0.4 kg (5.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.8 %
Boil	Izabella	30 g	30 min	6.8 %
Boil	Oktawia	30 g	15 min	8.3 %
Aroma (end of boil)	Marynka	15 g	3 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	3 min	4.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis