

# IPA BEZ PSZENICY

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **4.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **10 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **49.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.5 liter(s)**
- Total mash volume **40.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **30.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **29 liter(s)** of **76C** water or to achieve **49.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.7 kg (56.2%)	82 %	4
Grain	Viking Pale Ale malt	1.7 kg (16.7%)	80 %	5
Grain	Płatki owsiane	0.5 kg (4.9%)	85 %	3
Grain	Płatki pszeniczne	1 kg (9.9%)	85 %	3
Grain	Karmelowy Jasny 50EBC	0.25 kg (2.5%)	75 %	50
Grain	Żytni	0.5 kg (4.9%)	85 %	8
Grain	Strzegom Wiedeński	0.5 kg (4.9%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	70 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	60 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	SOL EPSOM	7 g	Mash	60 min
Water Agent	GIPS	5 g	Boil	60 min
Flavor	CALAMASI	50 g	Boil	45 min