

# IPA FPD2025

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **92**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **64 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (55.6%)	80 %	5
Grain	Viking Pilsner malt	3 kg (33.3%)	82 %	4
Grain	Płatki owsiane	1 kg (11.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vermelho	50 g	60 min	9.1 %
Boil	Oktawia	50 g	60 min	7.1 %
Aroma (end of boil)	Vermelho	50 g	10 min	9.1 %
Aroma (end of boil)	Oktawia	50 g	10 min	7.1 %
Whirlpool	Vermelho	50 g	10 min	9.1 %
Whirlpool	Oktawia	50 g	10 min	7.1 %
Dry Hop	Nelson Sauvín	50 g	7 day(s)	11 %
Dry Hop	Vermelho	50 g	7 day(s)	9.1 %
Dry Hop	Oktawia	50 g	7 day(s)	7.1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM52 Amerykański Sen	Ale	Liquid	20 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	gips piwowarski	4 g	Mash	60 min