

IPA KOLEJNA PROBA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **45**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **10 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **52.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **28.6 liter(s)** of **76C** water or to achieve **52.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (33.3%)	81 %	4
Grain	Pszeniczny	5 kg (41.7%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (4.2%)	85 %	3
Grain	Płatki owsiane	0.5 kg (4.2%)	85 %	3
Grain	Viking Pale Ale malt	2 kg (16.7%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	80 min	14 %
Boil	Citra	30 g	5 min	12.5 %
Boil	Galaxy	30 g	5 min	15 %
Boil	Equanot	30 g	5 min	14.9 %
Boil	Magnum	20 g	5 min	12 %