

## Ipa kolejna wersja

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (33.3%)	79 %	10
Grain	Pszeniczny	0.5 kg (16.7%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (16.7%)	61 %	5
Grain	Strzegom Pale Ale	1 kg (33.3%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	8 g	55 min	13.7 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Aroma (end of boil)	El Dorado	5 g	8 min	11.1 %
Boil	Mosaic	15 g	5 min	11.1 %
Boil	Saaz (Czech Republic)	15 g	2 min	4.5 %
Dry Hop	El Dorado	5 g	3 day(s)	11.1 %
Dry Hop	Mosaic	35 g	3 day(s)	11.1 %