

# ipa na nowej wodzie 50/50

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **65**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.4 kg (6.3%)	80 %	5
Grain	Weyermann pszeniczny jasny	1.5 kg (23.4%)	80 %	4
Grain	Weyermann - Carapils	1.5 kg (23.4%)	78 %	4
Grain	Strzegom Pilzneński	3 kg (46.9%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	60 min	9.7 %
Boil	Zula	30 g	40 min	9.7 %
Boil	lunga	30 g	15 min	10.3 %
Aroma (end of boil)	Hallertau Tradition	30 g	1 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	15 g	Boil	10 min