

## IPA no nowym

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**

### Mash step by step

- Heat up **31.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	10 kg (95.2%)	80 %	5
Grain	Simpsons - Caramalt Light	0.5 kg (4.8%)	76 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Whirlpool	Citra	50 g	15 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile

### Notes

- zacieranie 31,5 l  
wysładzanie do 13 blog - chyba 19 litrów.  
gypsum - 6,3  
chlorek wapnia - 12,5  
sól epsom - 10,4  
soda oczyszczona - 6  
kreda - 10,4

25 min - 1.061 sg / ph - 5,8  
40 min - 1,069 sg / ph - 5,56  
70 min - 1,077 sg / ph - 5,6  
mash out - 1,065 / ph - 5,65  
przed gotowaniem - 10,60 / ph - 5,68  
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