

# IPA pigwa

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **49**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (81.1%)	80 %	4.5
Grain	Strzegom Monachijski typ I	0.1 kg (2.7%)	79 %	16
Grain	Rahr - Red Wheat Malt	0.3 kg (8.1%)	85 %	89
Grain	Pszeniczny	0.3 kg (8.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	55 min	10 %
Aroma (end of boil)	lunga	22 g	15 min	11 %
Aroma (end of boil)	Saaz (Czech Republic)	18 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Other	Pigwa	226 g	Boil	10 min
Fining	Whirlflock	2.5 g	Boil	10 min
Fining	Żelatyna	4 g	Secondary	3 day(s)