

IPA styczeń 2022 właściwy

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **39**
- SRM **5.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Keep mash **0 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (80.6%)	79 %	6
Grain	Strzegom Monachijski typ I	0.7 kg (11.3%)	79 %	16
Grain	Weyermann - Carapils	0.3 kg (4.8%)	78 %	4
Grain	Pszeniczny	0.2 kg (3.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	9.5 %
Boil	Marynka	20 g	15 min	10 %
Boil	Marynka	20 g	5 min	10 %
Dry Hop	Marynka	30 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Safale