

# IPA warka podwójna nr 72 i 73

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **59**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **12 %**
- Size with trub loss **49.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **60.4 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.6 liter(s)**
- Total mash volume **48.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **36.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **36 liter(s)** of **76C** water or to achieve **60.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	9.3 kg (76.2%)	81 %	3
Grain	Weyermann - Carapils	0.3 kg (2.5%)	78 %	4
Grain	Weyermann pszeniczny jasny	1 kg (8.2%)	80 %	6
Grain	Płatki owsiane	0.8 kg (6.6%)	60 %	3
Grain	Monachijski	0.8 kg (6.6%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Whirlpool	Citra	100 g	20 min	12 %
Whirlpool	Idaho 7	100 g	20 min	12.7 %
Whirlpool	Galaxy	100 g	20 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP004 - Irish Ale Yeast	Ale	Slant	200 ml	White Labs
Safale US-05	Ale	Dry	20 g	Fermentis

## Notes

- Chlorek wapnia 2 gr  
Gips 13gr  
NACL sól 3gr  
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