

# IPA Z CZARNĄ PORZECZKĄ

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **39**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (75%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (25%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Aroma (end of boil)	Citra	25 g	1 min	12 %
Aroma (end of boil)	Mosaic	25 g	1 min	10 %
Dry Hop	Citra	25 g	---	12 %
Dry Hop	Mosaic	25 g	---	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	CZARNA PORZECZKA	2000 g	Secondary	---

Fining	WHIRFLOC	1 g	Boil	5 min
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