

# IPA z jałowcem

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **75**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	5
Grain	Viking Pilsner malt	1.5 kg (23.1%)	82 %	4
Grain	Viking Wheat Malt	1 kg (15.4%)	83 %	5
Grain	Płatki owsiane	1 kg (15.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	30 g	60 min	12.6 %
Boil	Citra	20 g	60 min	12.9 %
Boil	Sybilla	20 g	10 min	6 %
Aroma (end of boil)	Eureka!	20 g	1 min	18.1 %
Whirlpool	Eureka!	30 g	15 min	18.1 %
Dry Hop	Eureka!	25 g	3 day(s)	18.1 %
Dry Hop	Mosaic	20 g	3 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	trawa cytrynowa	20 g	Boil	15 min
Herb	jagody jałowca	20 g	Boil	15 min
Herb	jagody jałowca	20 g	Secondary	3 day(s)