

# ipka majowa

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **11.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (58.8%)	80 %	5
Grain	Pszeniczny	1.5 kg (22.1%)	85 %	4
Grain	Acid Malt	0.2 kg (2.9%)	58.7 %	6
Grain	Strzegom Karmel 600	0.2 kg (2.9%)	68 %	601
Grain	Oats, Flaked	0.4 kg (5.9%)	80 %	2
Grain	Weyermann - Melanoiden Malt	0.5 kg (7.4%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	30 g	60 min	13.8 %
Boil	Nugget	30 g	10 min	13.8 %
Whirlpool	Izabella	30 g	0 min	6.8 %
Aroma (end of boil)	Marynka	30 g	1 min	7.8 %