

IPman

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **54**
- SRM **9.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss --- %
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (73.5%) | 80 % | 4 |
| Grain | Strzegom Karmel 100 | 1 kg (14.7%) | 75 % | 100 |
| Grain | Pszeniczny | 0.5 kg (7.4%) | 85 % | 4 |
| Grain | Płatki owsiane błysk | 0.3 kg (4.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Magnat | 30 g | 60 min | 11.2 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 25 min | 15.5 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | lunga | 15 g | 5 min | 11 % |
| Boil | Citra | 25 g | 5 min | 12 % |
| Dry Hop | Citra | 15 g | 7 day(s) | 12 % |
| Dry Hop | lunga | 15 g | 7 day(s) | 11 % |
| Dry Hop | Saaz (Czech Republic) | 10 g | 7 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------|--------|-----------|----------|
| Water Agent | Witamina C | 5 g | Secondary | 7 day(s) |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Pierwsze piwo autorskie - dużo piwa, dużo chmielu.
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