

# jakaś tam ipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt       | 2 kg (66.7%)   | 82 %  | 4   |
| Grain | Weyermann - Pale Ale Malt | 0.8 kg (26.7%) | 85 %  | 7   |
| Grain | Platki owsiane            | 0.2 kg (6.7%)  | 85 %  | 3   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Citra    | 10 g   | 5 min    | 12 %       |
| Boil      | Marynka  | 15 g   | 5 min    | 10 %       |
| Boil      | Citra    | 10 g   | 65 min   | 12 %       |
| Whirlpool | Citra    | 20 g   | ---      | 12 %       |
| Dry Hop   | Citra    | 20 g   | 3 day(s) | 12 %       |
| Dry Hop   | Amarillo | 20 g   | 3 day(s) | 6.3 %      |

## Yeasts

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