

Leśna IPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **76**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.2 kg (72.4%)	85 %	7
Grain	Strzegom Monachijski typ I	0.6 kg (10.3%)	79 %	16
Grain	Weyermann pszeniczny jasny	0.6 kg (10.3%)	80 %	4
Grain	Carahell	0.4 kg (6.9%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Chinook	15 g	60 min	13 %
Boil	Chinook	15 g	15 min	13 %
Boil	Citra	10 g	15 min	12 %
Aroma (end of boil)	Citra	10 g	3 min	12 %
Aroma (end of boil)	Mosaic	10 g	3 min	10 %
Aroma (end of boil)	Simcoe	10 g	3 min	13 %
Aroma (end of boil)	Sorachi Ace	10 g	3 min	10 %

Aroma (end of boil)	Equinox	10 g	3 min	13.1 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	200 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Water Agent	chlerek wapnia	10 g	Boil	60 min