

## Muddy IPA ver. 2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **3.5**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17 liter(s)**

### Steps

- Temp **66 C**, Time **10 min**
- Temp **71 C**, Time **30 min**

### Mash step by step

- Heat up **13.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **10 min** at **66C**
- Keep mash **30 min** at **71C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (58.8%)	81 %	4
Grain	Pszeniczny	1 kg (29.4%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (5.9%)	85 %	3
Grain	Płatki owsiane	0.2 kg (5.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8 %
Boil	Enigma (AUS)	3 g	20 min	17.2 %
Boil	Amarillo	3 g	20 min	9.5 %
Boil	Centennial	3 g	20 min	10.5 %
Boil	Enigma (AUS)	3 g	10 min	17.2 %
Boil	Amarillo	3 g	10 min	9.5 %
Boil	Centennial	3 g	10 min	10.5 %
Whirlpool	Enigma (AUS)	3 g	0 min	17.2 %
Whirlpool	Amarillo	3 g	0 min	9.5 %
Whirlpool	Centennial	3 g	0 min	10.5 %
Dry Hop	Enigma (AUS)	20 g	2 day(s)	17.2 %

Dry Hop	Amarillo	20 g	2 day(s)	9.5 %
Dry Hop	Centennial	20 g	2 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale