

## NE IPA na wesele

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **10 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **25.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (60.8%)	80 %	5
Grain	Pszeniczny	1.5 kg (20.3%)	85 %	4
Grain	Płatki pszeniczne	0.7 kg (9.5%)	85 %	3
Grain	Płatki owsiane	0.7 kg (9.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Amarillo	57 g	---	9.5 %
Dry Hop	Mosaic	75 g	---	10 %
Dry Hop	Equinox	100 g	---	13.1 %
Dry Hop	Citra	100 g	---	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	26 ml	Fermentum Mobile