

## [P] Flower IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **16.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **9.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2.7 kg (100%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	6 %
Aroma (end of boil)	USA Citra	50 g	0 min	14.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	płatki dzikiej róży	6 g	Secondary	3 day(s)
Spice	Kwiat hibiskusa	6 g	Secondary	3 day(s)
Spice	Jaśmin kwiat	6 g	Secondary	3 day(s)
Spice	dzika róża kwiat	6 g	Boil	0 min