

"P"IPA "P"IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **2**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (76.9%)	80 %	7
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.7%)	75 %	30
Grain	Briess - Wheat Malt, White	0.5 kg (7.7%)	85 %	5
Grain	Briess - 2 Row Carapils Malt	0.5 kg (7.7%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Marynka 2017 PL	50 g	1 min	8.5 %
Whirlpool	Bramling cross UK 2016	50 g	1 min	7.5 %
Whirlpool	Hallertau Mittelfruit DE 2017	50 g	1 min	3.9 %
Whirlpool	Archer UK 2016	50 g	1 min	4.5 %
Dry Hop	Mandarina Bavaria DE 2017	50 g	3 day(s)	7.8 %
Dry Hop	Ekuanot US 2017	50 g	3 day(s)	12.8 %

Dry Hop	Willamette US 2017	50 g	3 day(s)	6.1 %
Dry Hop	Taiheke NZ 2018	100 g	3 day(s)	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile