

# Pierwsza IPA-sripa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **56**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (70%)	80 %	5
Grain	Viking Caramel Pale	0.5 kg (10%)	77 %	8
Grain	Viking Munich Malt	1 kg (20%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	70 min	13 %
Boil	Citra	25 g	5 min	13.3 %
Boil	Cascade	25 g	5 min	7.8 %
Boil	Centennial	25 g	5 min	10.5 %
Boil	Mosaic	25 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	70 min
Water Agent	Chlorek wapnia	5 g	Mash	70 min
Fining	Whirlfloc	1.25 g	Boil	5 min

## Notes

- Pierwsza IPA. Jak zdążą dojść hop spidery to dorzucę trochę chmielu na zimno.  
*Jun 19, 2020, 10:00 PM*