

Polska IPA z dodatkiem Sybilli z własnej uprawy

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **39**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 4 kg (80%) | 79 % | 14 |
| Grain | Pszeniczny | 1 kg (20%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|-------------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 12.4 % |
| Boil | Lublin (Lubelski) | 40 g | 25 min | 3.5 % |
| Aroma (end of boil) | sybilla | 31 g | 5 min | 3.5 % |
| Mokra szyszka z własnej plantacji Faktyczna ilość dodanej szyszki jest x6 większa tj ok 186 g | | | | |
| Whirlpool | Sybilla | 31 g | 15 min | 3.5 % |
| Mokra szyszka z własnej plantacji Faktyczna ilość dodanej szyszki jest x6 większa tj ok 186 g | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|------|------|--------|
| Fining | Mech Irlandzki | 10 g | Boil | 15 min |
|--------|----------------|------|------|--------|