

# SŁODKA IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **58.2C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **66C**
- Keep mash **25 min** at **72C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (55.6%)	81 %	4
Grain	Pszeniczny	1 kg (22.2%)	85 %	4
Grain	Corn, Flaked	1 kg (22.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %
Boil	Cascade	20 g	10 min	6 %