

# Świerkowa IPA 2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **84**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (58.3%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (16.7%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	40 g	60 min	11.5 %
Whirlpool	Vermelho	30 g	60 min	9.1 %
Whirlpool	Amora Preta	30 g	60 min	7.4 %
Whirlpool	Zula	30 g	60 min	8.8 %
Dry Hop	Amora Preta	50 g	7 day(s)	7.4 %
Dry Hop	Cascade PL	50 g	7 day(s)	5.2 %
Dry Hop	Mandarina Bavaria	50 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand
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### Extras

Type	Name	Amount	Use for	Time
Other	Gałązki świerku i sosny 3:1	200 g	Mash	30 min