

# tyci ipa

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **24**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (83.3%)	80 %	5
Grain	Abbey Castle	0.5 kg (16.7%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Izabella	15 g	10 min	5.1 %
Whirlpool	Amora preta	13 g	20 min	7.4 %
Whirlpool	EXP 2/20	13 g	20 min	9.3 %
Whirlpool	EXP 3/20	13 g	20 min	9.3 %
Whirlpool	Izabella	13 g	20 min	5.1 %
Dry Hop	EXP 2/20	20 g	2 day(s)	9.3 %
Dry Hop	EXP 3/20	20 g	2 day(s)	9.3 %
Dry Hop	Amora preta	20 g	2 day(s)	7.4 %
Dry Hop	Izabella	10 g	2 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką krąg	Ale	Slant	100 ml	Fermentum Mobile