

Wiosenna IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **40.3 liter(s)**
- Total mash volume **51.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **40.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **49.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (43.5%)	80 %	5
Grain	Viking Pilsner malt	3 kg (26.1%)	82 %	4
Grain	Viking Wheat Malt	1 kg (8.7%)	83 %	5
Grain	Viking Vienna Malt	1 kg (8.7%)	79 %	7
Grain	Strzegom Karmel 30	1.5 kg (13%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Zula	30 g	60 min	8.3 %
Boil	Izabella	40 g	15 min	5.1 %
Boil	Sybilla	100 g	15 min	3.5 %
Dry Hop	Izabella	60 g	6 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	23 g	Fermentis
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