

Witek IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **12.2**
- Style **American IPA**

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 **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (81.7%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (16.3%) | 83 % | 5 |
| Grain | Viking barwiący | 0.02 kg (0.3%) | 85 % | 1450 |
| Grain | Carafa | 0.1 kg (1.6%) | 70 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Chinook | 15 g | 60 min | 13 % |
| Aroma (end of boil) | Cascade | 15 g | 10 min | 6 % |
| Aroma (end of boil) | Amarillo | 15 g | 10 min | 9.5 % |